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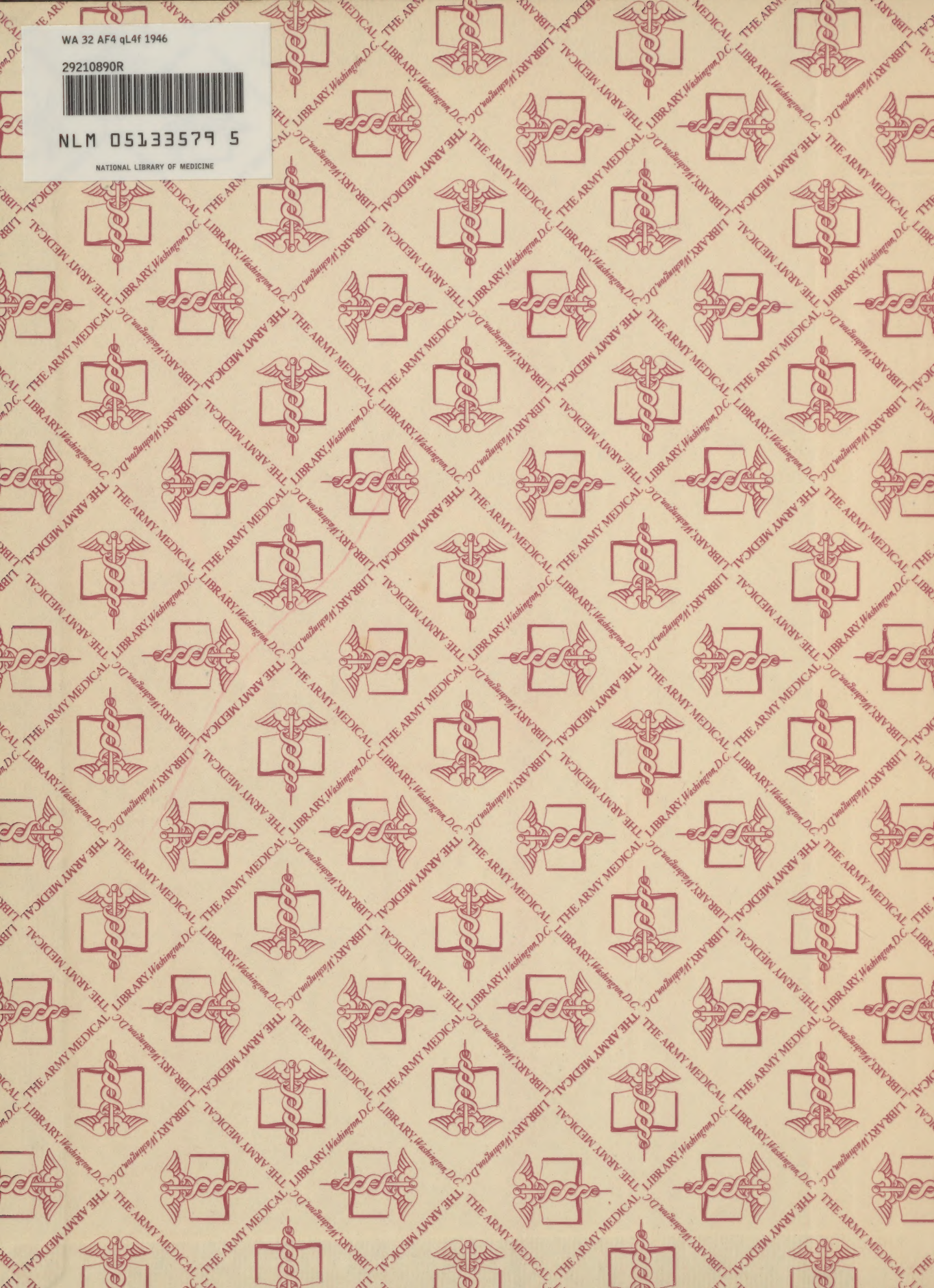
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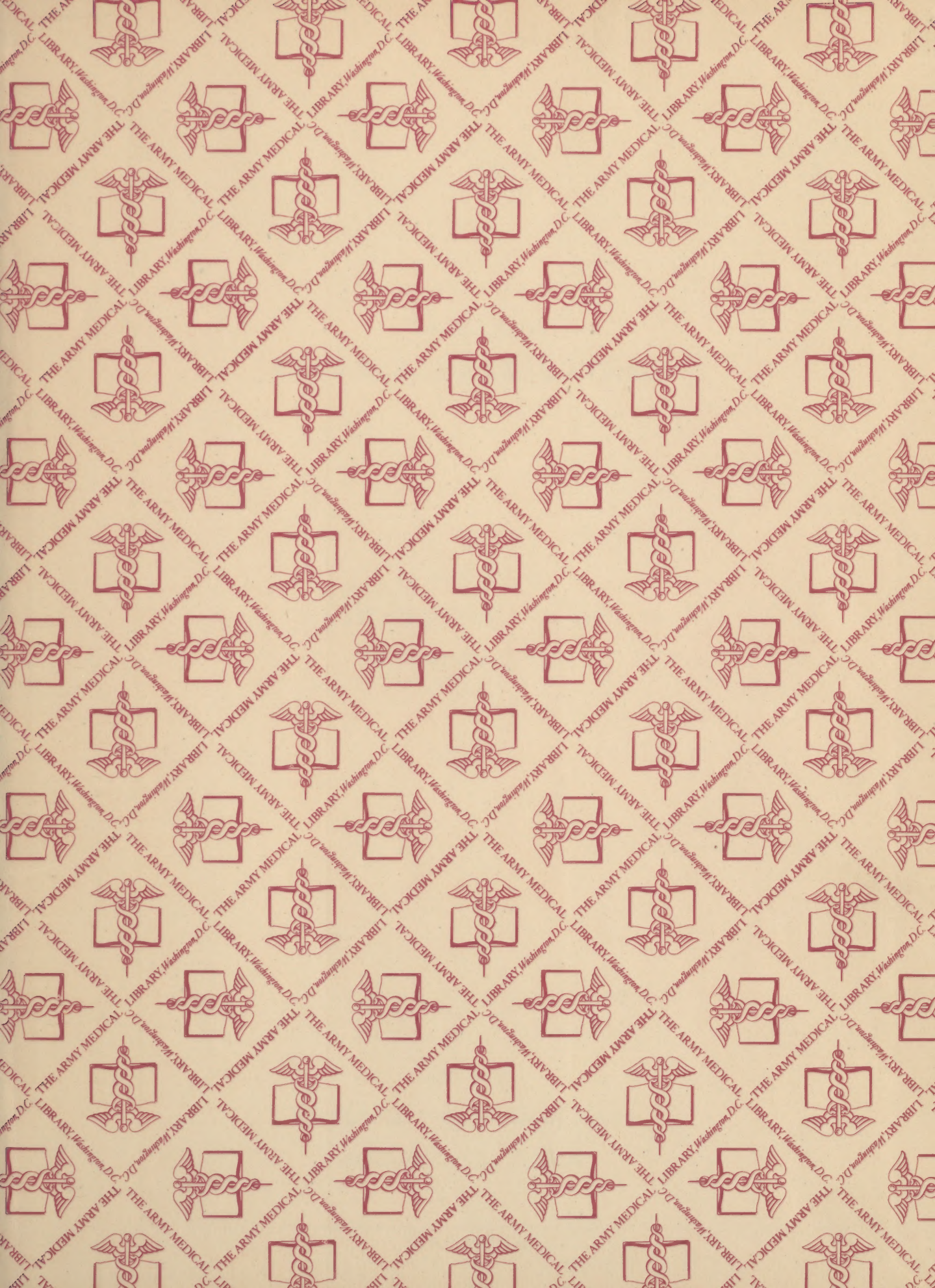
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FLORIDA
STATE SANITARY CODE

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THE FLORIDA STATE BOARD OF HEALTH
JACKSONVILLE 1, FLORIDA

1941

(Revised 1946)

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THE FLORIDA STATE BOARD OF HEALTH

JACKSONVILLE, FLORIDA

1946

(Revised 1946)

C O N T E N T S

THE SANITARY CODE LAW (Chapter 381, Sections 381.49-381.59, Inclusive, Florida Statutes, 1941); THE TOURIST CAMP LAW (Chapter 513, Florida Statutes, 1941); NUISANCE LAW (Chapter 386, Florida Statutes, 1941); SUPERVISION BY THE STATE BOARD OF HEALTH OVER POLLUTION OF ALL UNDERGROUND AND SURFACE WATERS IN THE STATE AND OVER WATER SUPPLIES, SEWERAGE SYSTEMS, SEWAGE WASTE AND REFUSE DISPOSAL SYSTEMS IN THE STATE (Chapter 381, Sections 381.43-381.47, Inclusive, and Chapter 387, Section 387.08, Florida Statutes, 1941).

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THE SANITARY CODE LAW

AN ACT TO AUTHORIZE THE STATE BOARD OF HEALTH TO ADOPT, PROMULGATE AND ENFORCE RULES AND REGULATIONS FOR THE BETTERMENT AND PROTECTION OF THE PUBLIC HEALTH OF THE STATE OF FLORIDA

Chapter 381. Sections 381.49 - 381.59, Inclusive, Florida Statutes 1941

(381.49) Rules and Regulations of State Board of Health: The State Board of Health may make, adopt, promulgate, enforce, and from time to time, amend, and repeal, rules and regulations covering sanitation and quarantine as may be necessary for the protection of the public health. The regulation so established shall be called and known as the Sanitary Code of the State of Florida. The Sanitary Code may deal with any matters affecting the security of life or health or the preservation and improvement of public health in the State of Florida.

(381.50) The Sanitary Code: The Sanitary Code may include regulations covering drinking water either sold in pipe systems, bottled or in any manner made accessible to the public; watersheds used for public water supplies; the disposal of excreta, sewage, or other wastes; the production, handling and sale of foods and drink; the disposal of garbage and refuse; the pollution by sewage, industrial or other wastes, of streams, lakes and other waters; the pollution by sewage, industrial or other wastes, of streams, lakes and other waters; drainage in connection with mosquito breeding control; plumbing; sanitation of State, County, or municipal institutions or private institutions serving the public; the sanitation of public buildings; the sanitation of schools, publicly or privately owned and operated; tourist and trailer camps; swimming pools and bathing beaches; roadside service stations; food canning plants; shellfish dealing and handling establishments; restaurants and all places where food is handled, sold, or served; places of entertainment where food or drink is sold or served or accommodations are provided for the public; dairies and milk plants; the sanitation and disinfection of all passenger cars, sleeping cars, dining cars, steamboats and other public vehicles of transportation in this State; the sanitation of all convict camps, jails, penitentiaries, factories, hotels, summer camps and recreation camps, and the sanitary regulation of any other condition, practice, establishment or institution as may be necessary for the control of communicable disease or the protection of public health; provided that the State Board of Education and the State Board of Health shall jointly prescribe regulations relating to the sanitation of schools.

(381.51) Segregation; Practice of Midwifery: The Sanitary Code may provide for the care, segregation, and isolation of persons having, or suspected of having, any communicable, contagious, or infectious disease; and for the treatment, segregation, isolation, and disinfection of all animals or birds, having, or suspected of having, diseases communicable to man. Also the Sanitary Code may include provisions regulating the practice of midwifery in the State.

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(381.52) Regulating Milk, Water and Sewage Plants: The State Board of Health may prescribe by regulations incorporated in and as a part of the Sanitary Code, the qualifications of milk plant operators, operators of water purification plants and operators of sewage treatment plants.

(381.53) Regulations and Ordinances Superseded: The provisions of the Sanitary Code shall, as to public health matters to which it relates, supersede all regulations heretofore or hereafter enacted by other State Departments, Boards, or Commissions, or by local ordinances heretofore or hereafter enacted by incorporated villages, towns, or cities. Each city, town or village, may, in manner prescribed by law, enact sanitary regulations not inconsistent with the Sanitary Code established by the State Board of Health.

(381.54) Presumptions: The actions, proceedings, and authority, of the State Board of Health and the State Health Officer, in enforcing the provisions of the Sanitary Code applying them to specific cases, shall at all times be regarded as in their nature judicial and shall be treated as prima facie, just, and legal.

(381.55) Study of Causes of Diseases: The State Board of Health shall provide for the thorough investigation and study of the causes of all diseases, epidemic and otherwise, in this State and the means for prevention, and the publication and distribution of such information as may contribute to the preservation of the public health and prevention of disease.

(381.56) Regulations for Municipal and County Sanitation: The State Board of Health shall supervise and regulate municipal and county sanitation and shall exercise general supervision over the work of local health authorities. Local health officials and other appropriate local officials, concurrently with the State Board of Health, shall enforce the provisions of the State Sanitary Code and of such local ordinances and sanitary regulations as may be consistent with it.

(381.57) Construction of 381.49-381.59: Nothing contained in 381.49-381.59 shall be construed as in any wise limiting any duty, power, or powers now possessed or heretofore granted to the said State Board of Health, by the Statutes of this State, or as affecting, or repealing any rule or regulation heretofore adopted by said Board.

(381.58) Punishment for Violations of Sanitary Code: Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the rules and regulations of the Sanitary Code shall be guilty of a misdemeanor and upon conviction, shall be punished by imprisonment, not exceeding six months, or by fine not exceeding one thousand (\$1,000) dollars.

(381.59) Punishment for Obstructing State Board: Any person who shall interfere with, or hinder, or oppose, any officer, agent or member of the State Board of Health in the performance of his duty as such, under this 381.49-381.59 shall violate a quarantine regulation, or shall tear down, mutilate, deface, or alter any placard, or notice, affixed to premises in the enforcement of the Sanitary Code.

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shall be guilty of a misdemeanor and punishable upon conviction, by imprisonment for not exceeding six months or by a fine not exceeding one thousand (\$1,000) dollars.

TOURIST CAMP LAW

AN ACT EMPOWERING THE STATE BOARD OF HEALTH TO SUPERVISE AND REGULATE TOURIST AND TRAILER CAMPS IN THE STATE OF FLORIDA AND TO ISSUE REVOCABLE PERMITS FOR THE OPERATION OF SAME

Chapter 513. Florida Statutes 1941

(513.01) Tourist and Trailer Camps Defined: A tourist camp is a place where two or more tents, tent houses, or camp cottages are located and offered by a person or municipality for sleeping or eating accommodations, most generally to the transient public, and where there is direct remuneration in money to the owner, or indirect benefit to the owner in connection with a related business. A trailer camp is a place set aside and offered by any person or municipality, most generally to the transient public, for the parking and accommodation of two or more automobile trailers which are to be occupied for sleeping or eating, for either a direct money consideration or for indirect benefit to the owner in connection with a related business.

(513.02) Permit for Establishment; Revocation: No person or municipality shall establish or maintain any tourist camp or trailer camp in this State without first obtaining a permit therefor from the State Board of Health, and the State Board of Health may revoke any permit issued to any person or municipality operating or maintaining a tourist camp or trailer camp upon the failure of such person or municipality to comply with the provisions of this chapter or the rules and regulations made and promulgated by the State Board of Health. Renewal of permit shall be as the State Board in its discretion may require.

(513.03) Application for Permit: Application for permit shall be made in writing to the State Board of Health. The application shall state the location of the existing or proposed camp, type of camp, the approximate number of persons or trailers to be accommodated, the probable duration of use, and any other information the State Board of Health may require.

(513.04) Issuance of Permit: If the State Health Officer is satisfied, after causing an inspection to be made, that the existing or proposed tourist or trailer camp is so located, constructed, and equipped as not to be a source of danger to the health of others or its occupants, he shall issue in the name of the State Board of Health the necessary permit in writing on a form to be prescribed by the State Board of Health.

(513.05) Supervision by State Board of Health; Rules and Regulations: The State Board of Health shall have general supervision of the health and sanitary conditions of all tourist and trailer camps located in the State, and shall make, promulgate and enforce such rules and regulations pertaining to the location, construction, equipment and operation of such camps as may be necessary.

(513.06) Laws and Rules and Regulations to be Posted in Camps: The State

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Board of Health shall see that there is posted in one or more places in each tourist camp and trailer camp, a copy of the provisions contained in this chapter, and such rules and regulations as the State Board of Health may make or promulgate relating to the health and sanitation in such camps.

(513.07) Parking of Trailers on Water Sheds Prohibited: It is unlawful to park an automobile trailer house for occupancy on the water shed of any stream or water course used as a source of public water supply except under such regulations as the State Board of Health may prescribe.

(513.08) Use of Toilets on Trailers Prohibited in the State: It is unlawful to use any toilet, commode, or receptacle for receiving the bowel movements in connection with or installed in an automobile trailer cottage or house when said trailer is being drawn along the public highways of the State or is at rest on said highways or right-of-ways of same. It is unlawful to use such toilets or devices within a trailer camp having a permit from the State Board of Health except where the owner or operator consents and has suitable arrangements approved in writing by the State Board of Health to handle the wastes from such toilets. It is unlawful to empty a receptacle containing human excreta or urine from a trailer house except into a sewerage system, or into a privy of the type approved by the State Board of Health. Trailer camp owners or operators shall provide means for the emptying of such receptacles and their cleaning as may be specified in the rules and regulations of the State Board of Health.

(513.09) Maintaining Camp without Permit or after Revocation of Same: Any person, or in case of a corporation or municipality, the officers thereof, who shall maintain a tourist camp or trailer camp without first obtaining a permit as provided by 513.02, or who shall maintain the same after revocation thereof, shall be guilty of a misdemeanor and upon conviction thereof shall be punished by fine not exceeding three hundred dollars or by imprisonment not exceeding three months.

(513.10) Violation of the Rules and Regulations of the State Board of Health; Penalty: Any camp owner or operator or occupant or tenant of any tourist camp, or other person who shall violate the rules and regulations of the State Board of Health as prescribed in 513.05 or elsewhere in this chapter shall be guilty of a misdemeanor and upon conviction shall be punished by fine not exceeding twenty-five dollars or by imprisonment not exceeding thirty days.

(513.11) Occupying Trailers in Prohibited Places or Use of Trailer Toilets a Violation; Penalty: Any person who shall park and occupy a trailer in violation of the provisions of 513.07 or shall violate the provisions of 513.08 shall be guilty of a misdemeanor and upon conviction shall be punished by fine not exceeding twenty-five dollars or by imprisonment not exceeding thirty days.

CHAPTER 386 FLORIDA STATUTES 1941

NUISANCES INJURIOUS TO HEALTH

386.01 Sanitary nuisance.--A sanitary nuisance is the commission of any act, by an individual, municipality, organization or corporation, or the keeping, maintaining, propagation, existence or permission of anything, by an individual, municipality, organization or corporation, by which the health or life of an individual, or the health or lives of individuals, may be threatened or impaired, or by which or through which, directly or indirectly, disease may be caused.

386.02 Duty of state health officer.--The state health officer, upon request of the proper authorities, or of any three responsible resident citizens, or whenever it may seem necessary to the president of the state board of health, or to the state health officer himself, shall investigate the sanitary condition of any city, town or place in the State of Florida; and if, upon examination, the state health officer shall ascertain the existence of any sanitary nuisance as hereindefined, he shall serve notice upon the proper party or parties to remove or abate the said nuisance or, if necessary, proceed to remove or abate the said nuisance in the manner provided in Section 823.01.

386.03 Notice to remove nuisance to be given by state board of health.--The state health officer, upon receiving information or obtaining knowledge of the existence of anything or things herein declared to be nuisances by law, shall notify the person or persons committing, creating, keeping or maintaining the same, to remove or cause to be removed, the same within twenty-four hours, or such other reasonable time as may be determined by the state board of health, after such notice be duly given; and if the same is not removed by such person or persons within the time prescribed in said notice, the state health officer shall remove, or cause to be removed, such nuisance or nuisances, and the cost or expenses of such removal shall be paid by the person or persons committing, creating, keeping or maintaining such nuisances; and if the said costs and expenses thus accruing shall not be paid within ten days after such removal, the same shall be collected from the person or persons committing, creating, keeping or maintaining such nuisances, by suit at law.

386.04 Nuisances injurious to health; penalty.--Filth, the contents of cesspools, offal, garbage, foul water, dye-water, refuse from manufactories, urine, stable manure, decayed animal or vegetable matter, or other offensive substance detrimental to health, thrown, placed or allowed to remain in or upon any private premises, street, avenue, alley, sidewalk, gutter, public reservation or open lot within any incorporated city or unincorporated town or village of the State of Florida, are declared nuisances injurious to health, and any person who shall commit, create or

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maintain the aforesaid nuisances, or any of them, shall upon conviction be fined not less than five nor more than twenty-five dollars for every such offense.

386.05 Noisome odors or noxious gases arising from certain causes; penalty.--The filling, leveling or raising the surface of any ground or lot, within any incorporated city or unincorporated town or village of the State of Florida, with animal or vegetable substances, filth gathered in cleaning yards or streets, waste material from mills or factories, or the removal of the surface of any ground or lot within said cities, towns or villages, filled with such offensive matter or substance, in such manner as to cause noisome odors or noxious gases to arise, are declared nuisances injurious to health; and any person who shall cause, commit, create or maintain such nuisance shall be fined not less than five nor more than twenty dollars for every such offense.

386.06 Water closets; penalty.--All water closets and privies connected with any house, building or premises, within any incorporated city or unincorporated town or village of the State of Florida, in or upon which people live, or where they congregate or assemble, or any kind of business is done, kept in a filthy and offensive condition, or from which noisome odors and noxious gases arise, and all water closets located within and being a part of any such house or building, not provided with proper sewer traps, so as to prevent the return and escape of noxious gases and offensive odors from any public or private sewer connected therewith, are declared nuisances injurious to health, and any person creating, keeping or maintaining such nuisance shall be fined not less than five nor more than twenty-five dollars.

386.07 Privies to be inspected; penalty.--Fecal matter, not thoroughly deodorized and disinfected, remaining in privies in any incorporated city or unincorporated town or village of the State of Florida, is declared a nuisance injurious to health; and the state health officer shall, upon receipt of complaint in writing, cause any privy to be inspected, and, if necessary, cleaned by the person authorized for said purpose; and any person owning or occupying premises on which any privy is situated, which shall be inspected and cleaned at the times designated by the said state health officer, or whenever necessary, shall, upon conviction, be fined not less than five nor more than twenty dollars for every such offense.

386.08 Contents of privies; penalty.--It is unlawful for any person to deposit the contents of any privy in any other place than such as may be approved by the state health officer, the health authorities of any incorporated city or by the inspector of the state board of health, if in an unincorporated town, in

NUISANCES INJURIOUS TO HEALTH

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the State of Florida; and any person so offending shall be fined not less than five nor more than fifty dollars for every such offense.

386.09 Penalty for violation of regulations as to surface closets.--Any person keeping or maintaining surface closets and privies used for the deposit of human excreta within incorporated limits, unincorporated towns, suburbs and thickly settled communities which are not flyproof in construction and are not in conformity with plans recommended or approved by the state board of health, shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine not exceeding ten dollars.

386.10 Keeping hogs in pen; penalty.--The keeping, herding and feeding of hogs in pens or otherwise within any incorporated city or unincorporated town of the State of Florida of over two thousand inhabitants, is declared a nuisance injurious to health; and any person creating or maintaining such nuisance who shall fail, after due notice from the state health officer to abate the same, shall be fined not less than five nor more than twenty-five dollars for every such offense.

386.11 Glanders and other contagious diseases; penalty.--Any animal affected by glanders or other contagious or pestilential disease kept in any part of the State of Florida, is declared a nuisance injurious to health; and any person keeping or maintaining such nuisance, who shall fail, after due notice from the state health officer, to abate the same, shall be fined not less than five nor more than twenty-five dollars for every such offense.

386.12 Certain acts declared to be nuisances; penalty.--The boiling of offal, swill, bones, fat, tallow or lard, the crushing, grinding or burning of bones or shells, cleaning cuts, making glue from any dead animal or part thereof, making or boiling varnish or oil, making lamp black, turpentine or tar, distilling ardent, alcoholic or fermented spirits, storing or keeping fat scraps, grease or other offensive animal matter, rendering or drying out dead, undressed and unslaughtered animals, or any other business or trade whereby noisome stenches and odors and noxious gases arise or are generated, within any incorporated or unincorporated city or town of the State of Florida of over two hundred inhabitants, are declared nuisances injurious to health; and any person who shall cause, erect, create, maintain or continue any such nuisance, and who shall fail, after due notice from the state health officer, to abate the same, shall be fined one hundred dollars.

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386.13 Slaughter houses.--Unclean and filthy slaughter houses, rooms, buildings or places where sheep, hogs, cattle or other animals are slaughtered within any incorporated city or town or any unincorporated town or village of the State of Florida are declared nuisances injurious to health; and any person creating, keeping or maintaining such nuisances, who shall fail, after due notice from the state health officer, to abate the same, shall be fined not more than fifty dollars.

SUPERVISION BY THE STATE BOARD OF HEALTH OVER POLLUTION OF ALL UNDERGROUND AND SURFACE WATERS IN THE STATE AND OVER WATER SUPPLIES, SEWERAGE SYSTEMS, SEWAGE WASTE AND REFUSE DISPOSAL SYSTEMS IN THE STATE.

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Chapter 381, Sections 381.43-381.47, Inclusive, and
Chapter 387, Section 387.08, Florida Statutes, 1941.

(381.43) Supervision over Water Supply and Pollution: The State Board of Health or its duly accredited representative shall have general control and supervision over the underground water and all lakes, rivers, streams, canals, ditches and coastal waters under jurisdiction of the State of Florida, insofar as their pollution may affect the public health, impair the interest of the public, or of persons lawfully using the same. The said Board of Health or its duly accredited representative shall also have general supervision and control over all water supply, sewerage, refuse, and sewage treatment systems in the State, insofar as their adequacy and sanitary and physical conditions affect the public health.

(381.44) Approval of Water: No county, municipality, person, persons, firm, corporation, company, public or private institution or community of more than twenty-five inhabitants shall install a system of water supply, sewerage, refuse or sewage disposal or materially alter or extend any existing system until complete plans and specifications for the installation, alterations, or extensions, together with such other information as the State Board of Health may require, have been submitted and approved by the said Board. The State Board of Health may further make and enforce such specific rules and regulations regarding the submission of plans for approval and record as it may deem reasonable and proper to fulfill the requirements of this section.

(381.45) Board to Advise with Municipal Authorities: The State Board of Health shall consult with and advise the authorities of counties, municipalities, person, persons, firm, corporation, company, public or private institution or communities of less than twenty-five inhabitants as to the most appropriate source of water supply, and the best method of assuring its purity, or as to the best method of disposal of drainage, sewage or refuse, with reference to the existing and future needs of all communities or persons which may be affected thereby. It shall also consult with and advise corporations, companies, and individuals engaged or intending to engage in any manufacturing or other business whose sewage, wastes or waste product may tend to pollute the waters of the State. It may also conduct experiments relating to the purification of water and the treatment of sewage, waste or refuse.

(381.46) Board to Issue Order Requiring Alterations to Correct Improper Conditions: When the State Board of Health or their duly accredited representative finds, upon investigation, that any water supply, sewerage, waste or refuse disposal system is in any way harmful to health or is creating a nuisance the State Board of Health or their duly accredited representative may issue an order requiring owner of the system to make such alterations as may be necessary to correct improper conditions.

(381.47) Penalty for Violations of Section 381.44-381.46, Inclusive: Any county, municipality, person, persons, firm, corporation, company, public or private

institution, or community of more than twenty-five inhabitants who shall violate any of the provisions of sections 381.44-381.46 or any of the rules and regulations provided in accord with said sections shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than fifty dollars nor more than two hundred dollars.

(387.08) Penalty for Deposit of Deleterious Substance in Lakes, Rivers, Streams, Ditches, etc: Any person, firm, company, corporation or association in this State, or the managing agent of any person, firm, company, corporation or association in this State, or any duly elected, appointed or lawfully created State Officer of this State, or any duly elected, appointed or lawfully created officer of any county, city, town, municipality, or municipal government in this State, who shall deposit, or who shall permit or allow any person or persons in their employ or under their control, management or direction to deposit in any of the waters of the lakes, rivers, streams and ditches in this State, any rubbish, filth, or poisonous, or deleterious substance or substances, liable to effect the health of persons, fish or live stock, or place or deposit any such deleterious substance or substances in any place where the same may be washed or infiltrated into any of the waters herein named, shall be deemed guilty of a misdemeanor, and, upon conviction thereof in any court of competent jurisdiction, shall be fined in a sum not more than five hundred dollars; provided, further, that the carrying into effect of the provisions of this section shall be under the supervision of the State Board of Health.

FLORIDA STATE SANITARY CODE

CHAPTER I

Public Water Supplies

Reference is made to Chapter 381 (Sections 381.44, 381.45, 381.46 and 381.47), Florida Statutes 1941 and amendments thereto.

Section (1) Public Water Supply defined. A public water supply as referred to in these regulations shall be a system serving more than Twenty-five persons.

Section (2) Application for approval. Before entering into a contract for the installation, extension, or alteration of a public water supply system, the person, persons, firm, corporation, company, institution, municipality, or community, owning or constructing such system, shall make application to the State Board of Health on forms provided for the purpose (1E-36), in duplicate, for the approval by said Board of the contemplated works. Such application shall be signed by the owner, president of a corporation, or other responsible person, as by the mayor or city manager of a municipality, with a statement that the plans for the project have been approved by the governing body of applicant.

Section (3) Plans to be submitted. The application shall be accompanied by the following data in duplicate:

(a) A comprehensive engineers report describing the project, the basis of design together with design data, and other pertinent data necessary to give an accurate understanding of the work to be undertaken and the reasons for the same.

(b) Blue prints of drawings of the work to be done in sufficient detail as to make clear to the contractor just what work is to be done.

(c) Complete specifications as may be necessary to supplement the drawings.

(d) Additional data as may be required by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Plans by registered engineer. Drawings, specifications, and other data submitted with the application must have been prepared by a competent engineer or engineers, registered under Chapter 471, Florida Statutes 1941 and amendments thereto. Such engineer or engineers shall have affixed to plans his or their names and certificate or registration number or numbers.

Section (5) Alterations of Plans. The Chief Sanitary Engineer of the State Board of Health, as agent of said Board shall affix his name and approval upon the application submitted and written record of approval upon plans, specifications and other data submitted with the application. A complete set of such approved plans and other data shall be returned to the applicant. Upon execution of such approval the works shall be constructed exactly according to plans and specifications. No alterations shall be made except with the written consent and approval of the Chief Sanitary Engineer of the State Board of Health.

Section (6) Operation of works according to approved plans. Upon construction of the water works, the owner or person responsible for its operation shall keep in service all items designed for the purification of the water supply, or its protection from pollution, to perform adequately the function for which such were designed.

Section (7) Water works under competent supervision. The owners of the water supply and the municipal officers of a municipally-owned works shall provide responsible personnel for the operation of the water works, who shall have had experience in such work, and a knowledge of the basic scientific principles relating to the purification and proper protection of the water supply.

Section (8) Water Samples for Laboratory Test. The person responsible for the operation of all public water works shall submit to the Laboratory of the State Board of Health such samples of the water, in such manner, and at such time, as he may be directed by the Chief Sanitary Engineer of the State Board. Each water supply owner shall at his own expense provide for the purpose a shipping container for samples, according to specifications furnished by the Bureau of Engineering, State Board of Health, so that samples may be iced for shipment to the Laboratory.

Section (9) Abnormal occurrences to be reported. No new source of water supply shall be introduced into the system, and no purification process or protective provision be altered or discontinued, except where the water works operator notifies the Chief Sanitary Engineer of the State Board of Health and secures his written approval. In case of a break-down in purification or protective works occurring, or where any suspicious circumstances or abnormal taste or odor occurs in connection with a water supply, it shall be the duty of the person responsible for the operation of the works to notify immediately the State Health Officer or his Chief Sanitary

Engineer, by wire or telephone. Provided, however, that where there is an approved local health organization the local health officer shall be notified, and it shall be his duty to notify the State Health Officer.

Section (10) Treatment plant records to be furnished State Board of Health. Where water purification or treatment plants are operated the person in responsible charge shall record such operating data and tests on forms and in a manner prescribed by the Chief Sanitary Engineer, State Board of Health, and shall transmit such records to him as he may specify.

Section (11) Chlorine sterilization required. All public water supplies shall be equipped with the necessary apparatus and shall apply continuously to the water chlorine in sufficient quantities to maintain a chlorine residual in all parts of the system. Provided, however, that this requirement may be waived by the Chief Sanitary Engineer, State Board of Health, in the case of deep-seated well supplies, whose adequate protection has been assumed and laboratory tests confirm the safe character of the water.

Section (12) Emergency intakes, by-pass not permitted. Emergency intakes where water of doubtful quality may be admitted to the mains shall not be permitted, nor shall there be allowed to exist provision whereby a water purification plant may be by-passed.

Section (13) Certain cross-connections prohibited. No officers, board, corporation, municipality or other persons having the management of a public water supply shall permit any physical connection between the distribution system of such supply and that of any other water supply unless such other supply is regularly examined as to its quality by those in charge of the public supply to which the connection is made and is also found to be safe and potable. This provision shall apply to all water distribution systems either inside or outside of any building or buildings.

Section (14) Permissible arrangement where dual supplies are used. If a potable water supply is used as an auxiliary supply delivered to an elevated tank, or to a suction tank, which tank is also supplied with water from a source with which cross-connections are not permitted by Section 13 of this Chapter, such tank shall be opened to atmospheric pressure and the potable water supply shall be discharged at an elevation above the high water line of the tank.

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Section (15) Disinfection of mains, tanks, etc. No person, board or municipality charged with the management or control of a public water supply, shall put into service any new main, standpipe, reservoir, tank, or other pipe or structure through which water is delivered to consumers for potable purposes, nor resume the use of any such structure or main after it has been cleaned, until such structure or main has been effectively sterilized or disinfected. Provided, that this shall not apply to mains, reservoirs, tanks, or other structures, the waters from which are subsequently treated or purified.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER II

Potable Water in Places Serving the Public

Section (1) Use of public water supply required, where available. In all schools, hotels, eating places, stores, factories, camps, institutions, public buildings, or other places where water is served to employees, customers, patrons, or the general public, such water shall be secured from the public water supply (Chapter I of this Code) where such supplies are available, and no other source of supply made accessible. Provided, that this requirement shall not prevent large hotels, institutions or industrial plants from using their own private water supply where they comply with the provisions of Chapter I of this Code covering public water supplies.

Section (2) Deep well, where public supply not available. Where no public water supply is available the water used in places designated in Section 1 of this Chapter, shall be from a source meeting the following requirements:

(a) The well from which the water is secured shall be drilled to a depth where a water of deepseated origin will be secured, and from a water-bearing stratum that is overlaid by an impervious formation that will prevent the entrance of shallow ground water, or protected from pollution in a manner approved by the Chief Sanitary Engineer.

(b) The casing shall be extended above the top of the ground surface or pump well and a concrete platform provided that will divert surface drainage and prevent its entrance into the well or between casing and walls of the well. The lower end of the casing or inner casing, if two sized casings are used, must be firmly seated in the impervious protecting rock, and calked so that water from sources above the protecting rock cannot enter.

(c) Where the water is pumped, the installation of the pump and connection shall be such that there will be no contamination with surface or shallow ground water. Where a hand pump is used, the pitcher type is not permitted, but a self-priming, force pump must in all cases be provided.

(d) Samples of the water after installation of the supply must be submitted to the Laboratory of the State Board of Health in sufficient number to check on the quality of the supply.

(e) Where new wells are drilled the owner must require in his contract with the driller that a log be kept and furnished the State Board of Health showing the nature and thickness of each formation encountered, and samples must be procured of each formation for submission to the State Geologist.

Section (3) Cross connections prohibited. The provision in Chapter I, Sections 13 and 14 prohibiting cross connections shall apply in connection with water supplies covered in this chapter.

Section (4) Certain areas where potable ground water not available. Where it is impossible to secure a potable water from deep-seated underground sources, cisterns or other types of ground water supplies that may be practicable may be permitted provided written approval is secured from the Chief Sanitary Engineer of the State Board of Health or the State Health Officer, and such supplies maintained in accordance with specifications accompanying such written approval.

Section (5) Distribution. Drinking water piping shall be in accordance with Chapter VIII Plumbing, of this Code. Sanitary drinking fountains or closed containers so constructed that the water does not come into contact with the ice, shall be provided. Except where drinking fountains are used, individual drinking cups shall be furnished. The use of a common drinking glass or cup is forbidden.

Section (6) Sanitary Drinking Fountains. Sanitary drinking fountains, if used, shall comply with the following specifications:

(a) The fountain shall be constructed of impervious material, such as vitreous china, porcelain, enameled cast iron, other metals, or stoneware.

(b) The jet of the fountain shall issue from a nozzle of nonoxidizing impervious material set at an angle from the vertical. The nozzle and every other opening in the water pipe or conductor leading to the nozzle shall be above the edge of the bowl so that such nozzle or opening will not be flooded in case a drain from the bowl of the fountain becomes clogged.

(c) The end of the nozzle shall be protected by non-oxidizing guards to prevent persons using the fountain from coming into contact with the nozzle.

(d) The inclined jet of water issuing from the nozzle shall not touch the guard, thereby causing spattering.

(e) The bowl of the fountain shall be so designed and proportioned as to be free from corners which would be difficult to clean or which would collect dirt.

(f) The bowl shall be so proportioned as to prevent unnecessary splashing at a point where the jet falls into the bowl.

(g) The drain from the fountain shall not have a direct physical connection to a waste pipe unless the drain is trapped.

(h) The water supply pipe shall be provided with an adjustable valve fitted with a loose key or an automatic valve permitting the regulation of the rate of flow of water to the fountain so that the valve manipulated by the users of the fountain will merely turn the water on or off.

(i) The height of the fountain at the drinking level shall be such as to be most convenient to persons utilizing the fountain. The provision of several step-like elevations to the floor at fountains will permit children of various ages to utilize the fountain.

(j) The waste opening and pipe shall be of sufficient size to carry off the water promptly. The opening shall be provided with a strainer.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER III

Public Sewerage Systems

Reference is made to Chapter 381 (Sections 381.44, 381.45, 381.46, 381.47) and Chapter 387, Florida Statutes 1941 and amendments thereto.

Section (1) Public Sewerage Systems Defined. A public sewerage system as referred to in these regulations shall be a system serving twenty-five or more persons.

Section (2) Application for Approval. Before entering into a contract for the installation, extension, or alteration of a public sewerage system or sewage treatment plant, the person, persons, firm, corporation, company, institution, municipality, or community owning or constructing such system, shall make application to the State Board of Health on forms prescribed for such purpose (IE-36) in duplicate, for approval of the contemplated works by said Board and receive such approval. Such application shall be signed by the owner, president or general manager of a corporation, or other responsible person, as by the mayor or manager of a municipality, with a statement that plans for the project as submitted have been accepted and approved by the governing body of applicant.

Section (3) Data to be Submitted With Application. The application shall be accompanied by the following data in duplicate:

(a) A comprehensive engineer's report describing the project, the basis of design together with design data, with other pertinent data necessary to give an accurate understanding of the work to be undertaken and the reasons for same.

(b) Blue prints of drawings of the work to be done in sufficient detail as to make clear to the contractor just what work is to be done.

(c) Complete specifications as may be necessary to supplement the drawings.

(d) Additional data as may be required by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Plans by Registered Engineer. Drawings, specifications, and other data submitted with the application must have been prepared by a competent engineer or engineers registered under Chapter 471, Florida Statutes 1941 and amendments thereto. Such engineer or engineers shall have affixed to plans his name or their names and certificate or registration number or numbers.

Section (5) Alteration of Plans After Approval. The Chief Sanitary Engineer, of the State Board of Health, as agent of said Board, shall affix his name and approval upon the application submitted and record of approval upon the plans and other data submitted with the application. A complete set of such approved plans and data shall be returned to the applicant. Upon execution of such approval the works shall be constructed exactly according to plans and specifications as approved. No alterations shall be made in such plans and specifications except with the written consent and approval of the Chief Sanitary Engineer of the State Board of Health.

Section (6) Operation of Works According to Approved Plans. Upon construction of the sewerage works, the owner or person responsible for its operation shall keep in service all equipment and appurtenances designed for the treatment of the sewage.

Section (7) Sewage Treatment Works Under Competent Supervision. The owners of the sewerage system and the municipal officers responsible for municipally owned works, shall provide responsible personnel for the operation of sewage treatment works, who shall have had experience in such work, and a knowledge of the basic scientific principles relating to the proper operation of such sewage treatment works.

Section (8) Abnormal Occurrences to be Reported. In case of a breakdown or lack of proper functioning of the sewage treatment works, causing or likely to cause improperly treated sewage to be discharged from the plant, it shall be the duty of the person responsible for the operation of the sewage treatment plant to promptly notify the State Health Officer, or his Chief Sanitary Engineer. Provided, however, that where there is a county health officer, report may be made to him and he, in turn, shall notify the State Health Officer.

Section (9) Treatment Plant Records to be Furnished State Board of Health. Where a sewage treatment plant is operated in connection with a sewerage system, the person in responsible charge shall record such operating data and control tests on forms provided by the Chief Sanitary Engineer, State Board of Health, and shall transmit such records to him as he may specify.

Section (10) Sewage Not to be Discharged into Storm Sewers. No sewage shall be discharged into any sewer designed to carry storm water, nor shall storm water be discharged into a sewer designed to carry sanitary sewage only. This section shall not prevent the installation of a combined system after its approval by the Chief Sanitary Engineer of the State Board of Health, which shall be subject to all applicable provisions of law and this Sanitary Code.

Section (11) Sewage Treatment Plant Not to be By-passed. Where a sewage treatment plant is provided no sewage shall be allowed to by-pass the plant, nor shall any untreated sewage be discharged into the waters such plant is designed to protect.

Section (12) Outfalls to Discharge to Deep Water. Outfalls discharging untreated sewage or effluent from a treatment plant, shall be carried to the channel of the stream, or to deep water where the outlet is submerged at all stages of tide.

Section (13) Grease Traps Required. Sewers from restaurants or places where a large amount of cooking is done, or where the sewage carries a large amount of grease, shall not be connected to a municipal sewerage system without providing an efficient grease trap.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER IV

Pollution of Streams and Waters of the State

Reference is made to Chapter 28 (Section 28.11): Chapter 55 (Section 55.10); Chapter 381 (Section 381.43) and Chapter 387 (Section 387.08) Florida Statutes 1941 and amendments thereto.

These statutes make it unlawful to deposit in any of the lakes, rivers, streams, canals, ditches and coastal waters, under the jurisdiction of the State of Florida, any rubbish, filth, or poisonous or deleterious substance or substances, liable to affect the health of persons, fish, or livestock. The carrying into effect of the provisions of these Sections is placed under the supervision of the State Board of Health.

Section (1) When pollution is a menace to health. It is considered by the State Board of Health that sewage, or other filth, poisonous and deleterious industrial wastes, and other poisonous and deleterious substances, are liable to affect the health of persons, fish, or livestock, when discharged into the waters of the State under the following conditions and are therefore unlawful:

(a) When raw sewage or incompletely treated sewage, or wastes deleterious to a drinking water or to a water treatment plant, are discharged into a stream or body of water from which a public water supply is derived.

(b) When raw or incompletely treated sewage is discharged into a water so as to cause an unsafe concentration of bacteria from human excreta in waters where shellfish are taken, or where there are bathing beaches established and operating.

(c) When sewage or wastes are discharged in such concentrations as to reduce the dissolved oxygen below the natural oxygen balance.

(d) When acids, alkalies, or other chemicals, or deleterious substances are discharged into waters so as to interfere with the biochemical functioning of the stream or waters, or where such wastes kill or interfere with the normal development of fish or other foods derived from waters.

Section (2) Raw sewage not to be discharged. No person, persons, firm, corporation, or municipality, shall discharge any raw untreated sewage into any of the lakes, ponds, streams, ditches or tidal waters of the State. Provided, however, that under

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CHAPTER IV, Page 2

certain conditions, where the State Board of Health has approved out-falls from municipal systems without treatment under authority of Chapter 381 (Section 381.44) Florida Statutes 1941 and amendments thereto, such outfalls may be permitted.

Section (3) Sewage not to be discharged so as to cause deposit on shore. No person, persons, firms, corporations or municipality shall discharge sewage in such way as to cause the deposition of excreta particles, or sewage sludge along the margins of streams or other waters above minimum low water mark.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER V

MINIMUM REQUIREMENTS FOR SEWAGE DISPOSAL IN UNSEWERED AREAS

Section 1. Septic Tank to be Provided. Where a public sewerage system is not available, private sewer outfalls from residences, schools, apartments, and other buildings intended for human occupancy or use must discharge into a septic tank constructed in accordance with the provisions of this Chapter. The effluent from such septic tanks must not be discharged into any of the streams or waters of the State without further treatment, except in areas where the State Board of Health has granted permission, or, in specific cases, where approval has been obtained from the Florida State Board of Health.

Section 2. Disposal of Septic Tank Effluent. The effluent from septic tanks, except as otherwise provided for in Section 1, supra, shall be discharged into sub-surface soil absorption beds, as hereinafter provided for in this Chapter, or shall be treated with some type of sewage filter or other purification device the plans for which have been approved by the Florida State Board of Health, and the effluent approved by it for discharge into a stream or other water.

Section 3. Definitions for the purposes of this Chapter are as follows:

- (a) "Septic tank": A water-tight receptacle so designed as to accomplish the partial removal and digestion of the suspended solid matter in sewage, and constructed in accordance with the specifications hereinafter outlined.
- (b) "House sewer": The pipe line conveying sewage from the house or building to the septic tank.
- (c) "Septic tank absorption bed" or "drain field": an underground system of pipe, leading from the outlet tee of the septic tank, consisting of open-jointed concrete or clay pipe, or perforated fiber pipe, so distributed that the effluent from a septic tank is oxidized, and absorbed by the soil.
- (d) "Effective Capacity" of a septic tank: The actual liquid capacity of a septic tank as contained below the liquid level line of said tank.
- (e) "Effective depth" of a septic tank: the actual liquid depth of a septic tank as measured from the inside bottom of the septic tank to the liquid level line.
- (f) "Freeboard" or "air space" of a septic tank: The distance as measured from the liquid level line to the inside top of the septic tank.

Section 4. Septic Tank. Septic tanks for the treatment of sewage from residences, apartments, hotels, schools and other buildings as hereinbefore designated, when used in the State of Florida, shall conform to the following minimum requirements:

- (a) Septic tanks shall be generally rectangular in shape, or of a shape approved by the Florida State Board of Health. Where tanks having more than one compartment are used, the first compartment shall have the capacity as

heretofore and hereinafter set forth in this Chapter.

- (b) Septic tanks shall be built of concrete, either precast or poured in place; the concrete used for the construction of septic tanks shall have a unit compressive strength of 3000 pounds per square inch. Brick or concrete block may be used where practical and permitted by local authority; said septic tanks shall be water-tight and free of leaks. Tanks of any other type or material must have the approval of the Florida State Board of Health, before being installed.
- (c) Septic tanks constructed by precasting shall have a minimum wall thickness of 2 inches, and shall be adequately reinforced to facilitate handling.
- (d) Septic tanks constructed by pouring in place shall have a minimum wall and bottom thickness of 4 inches.
- (e) All septic tank tops shall be of concrete. Precast tops shall have a minimum thickness of 3 inches and shall be reinforced with 3/8 inch reinforcing steel set 6 inches on centers both laterally and longitudinally. One-piece tops poured in place shall have a minimum thickness of 4 inches, reinforced as above mentioned, and be provided with a 22-inch manhole located over the inlet and over the outlet.
- (f) Tees extending 5 inches above and 18 inches below the liquid level line, or long sweep quarter-bends, shall be installed at both the inlet and outlet of the septic tank.
- (g) The invert of the inlet and outlet may be at the same elevation but in no case shall the outlet be higher than the inlet.
- (h) The length (inside measure) of a septic tank shall be at least twice, but not more than three times, the width of the tank.
- (i) The effective depth of a septic tank shall be not less than 4 feet for tanks up to 1200-gallon effective capacity.
- (j) Ventilation of tanks shall be only through vents in the building plumbing.
- (k) Freeboard on tanks not over 1200 gallons shall be 8 inches minimum.
- (l) Septic tanks shall be located as far from a spring or well as possible, and at a lower elevation. No part of a septic tank and the drain field therefrom shall be located under any building, nor within 5 feet thereof, nor within 50 feet of any water supply well or cistern.

Section 5. Capacity.

- (a) The minimum effective capacity of any septic tank installed in the State of Florida shall be 500 gallons to serve not more than 4 persons. For more than 4 persons, the minimum effective capacity of a septic tank shall be 500 gallons plus an additional 50 gallons for each person over 4 to be served. In the case of residences, hotels, apartment houses and rooming houses, the number of persons to be served shall be computed on the basis of the number of bedrooms in the house, with each bedroom computed on the basis of 2 persons,

or on the basis of the actual number of persons to be served by the tank, whichever number may be greater.

(b) The detention period in a septic tank of 2000-gallon capacity or less shall be not less than 24 hours. This means that the capacity shall be not less than the sewage flow during the 24-hour period.

(c) The 24-hour sewage flow for schools serving day pupils only shall be computed as follows: Schools without cafeterias and gymnasiums, 8 gallons per capita; schools with cafeterias and without gymnasium, 12 gallons per capita; schools with cafeterias and gymnasium, 20 gallons per capita.

(d) For daily sewage flows from tourist camps or trailer parks, use 35 gallons per capita when central bath house is used; use 50 gallons per capita for individual bath units. (See Chapter XVI, Trailer Parks, for number of persons per room or per trailer in such camps.)

(e) For hospitals: (1) With metered flows, use daily average flow over the current 12-month period; (2) Without meters, use 200 gallons per bed per day.

(f) For bathing places or swimming pools: 10 gallons per patron per day.

Section 6. House Sewer.

(a) The minimum size pipe used for a house sewer shall be 4 inches and shall be cast iron soil pipe, or of such material as may be approved by the Florida State Board of Health.

(b) The minimum grade on a house sewer shall be 6 inches per 96 feet. A grade of 24 inches per 96 feet shall be maintained wherever possible.

(c) There shall be a cleanout plug extending above grade, with a brass screw cleanout at each change of direction and at minimum intervals of 75 feet. Y-Branch openings for cleanouts shall be used and placed on high side of change of direction.

Section 7. Grease Traps.

(a) Grease traps may be omitted for single family residences, but must be installed on a separate kitchen line in case of restaurants or establishments that discharge large quantities of grease.

Section 8. Absorption Field.

(a) All drain tile shall be laid in gravel, cinders, broken shell, washed rock or similar material. This pervious material shall extend from a minimum distance of 4 inches below the drain tile up to top of drain tile.

(b) The maximum depth from the bottom of the drain tile to the finished grade of the ground shall not exceed 24 inches and the drain fields shall be laid above the ground water table.

(c) The minimum width of the trench containing the drain tile shall be 12 inches.

(d) The minimum diameter of the drain tile shall be 4 inches inside measurement.

- (e) All drain lines shall be graded from the outlet of the tank at 2 to 4 inches per 100 feet.
- (f) Distance between laterals shall be 8 feet or more but in no case less than 3 feet.
- (g) The maximum lateral length shall not exceed 75 feet.
- (h) Heavy felt roofing paper shall be placed over the top and down along the sides of all open joints before backfilling. All joints between adjacent drain tiles shall be broken 1/4 inch.
- (i) Sumps, dry wells, soakage pits or drain wells shall not be used for disposal of septic tank effluent.
- (j) The length of drain field for any septic tank shall be calculated on the designed flow and from the following table based upon percolation test data pertinent to the area concerned:

Percolation Times (Fall of 1 inch in water level in a presoaked 12-inch square hole dug to depth of drain tile.)	Absorption Area of Drain Tile Trench per 100 gallons of designed flow
------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------

- | | |
|-------------------------------------------------|-------------------------------------------|
| (1) From negligible time to 1 minute 59 seconds | 15 square feet |
| (2) From 2 minutes to 3 minutes 59 seconds | 20 square feet |
| (3) From 4 minutes to 5 minutes 59 seconds | 25 square feet |
| (4) From 6 minutes to 7 minutes 59 seconds | 30 square feet |
| (5) From 8 minutes to 9 minutes 59 seconds | 35 square feet |
| (6) From 10 minutes upwards. | Use intermittent sand filters or sewerage |

(k) All drain tile used in the construction of subsurface filters, tile fields, or underdrain of sand sewage filters must conform to the specifications C4-24 of the American Society for Testing Materials, or to Commercial Standard CS116-44.

(l) Distribution boxes must be included on all drain fields in excess of 75 feet in total length. For drain fields of 75 feet in length which can not be laid in one continuous line distribution boxes are required.

Section 9. Sludge Disposal

(a) Sludge from septic tanks shall be disposed of by burial and not by being emptied into ditches or waters.

Section 10. Schools

(a) The minimum effective capacity of a septic tank, for day schools only, shall be 500 gallons to serve not more than 30 pupils and teachers. For

boarding schools or schools where pupils stay in residence, the minimum effective capacity of septic tanks shall be computed in accordance with the requirements set forth in Section 5 of this Chapter.

(b) The minimum effective capacity of septic tanks for day schools seating over 30 pupils and teachers shall be computed in accordance with the requirements set forth in Section 5 of this Chapter.

Section 11. For septic tanks of over 1200-gallon capacity, sludge drying beds, filters, siphons, dry wells, disposal plants for hospitals, large commercial institutions and other installations not herein specified, plans and specifications shall be submitted to the State Board of Health for approval.

Section 12. Unapproved Septic Tanks not to be Sold. No person, persons, corporation, or firm shall sell or manufacture for sale within the State of Florida any septic tank or similar device that does not conform to the requirements for such devices as hereinbefore set forth.

Section 13. Local Health Authorities. Nothing herein contained shall be construed as preventing local health authorities, wherever such may be established, from formulating or enforcing any other regulations governing the installation and use of septic tanks or other sewage disposal device, provided such regulations shall not be less strict than the minimum requirements for such septic tank or sewage disposal device as outlined in this Chapter.

Section 14. Permits. No septic tank shall be constructed or installed until a permit for such construction or installation has been obtained from either:

(a) The full-time local County Health Unit, organized and operated under Chapter 154, Florida Statutes, 1941, and amendments thereto, for the County in which such tank is to be located; or

(b) A full-time City Health Department, approved by the State Health Officer for such purpose, of the city within the corporate limits of such tank is to be located; or

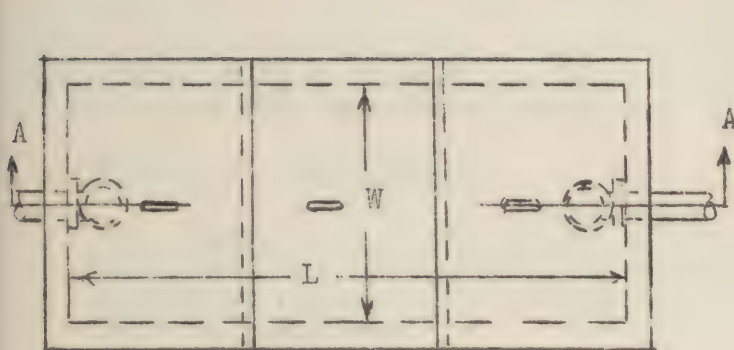
(c) The Florida State Board of Health for tanks to be located in counties not served by a full-time County Health Unit.

Upon the completion, of installation or construction of a septic tank and drain field and before they are covered with earth and put in service, they shall be inspected and approved by the County Sanitary Officer or the authorized person from whom the construction or installation permit was secured.

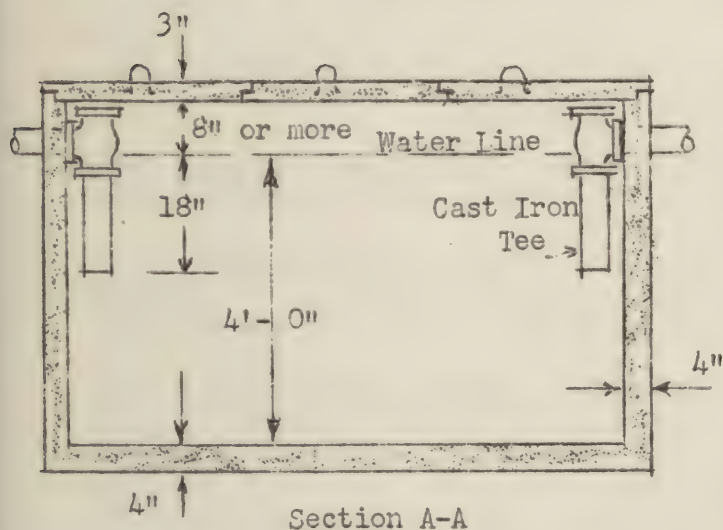
The Sections of this Chapter were adopted by the State Board of Health in executive session on February 10, 1948 to be effective from that date.

SUGGESTED PLANS for SEPTIC TANK, DISTRIBUTION BOX, and DRAIN FIELD

Florida State Board of Health
Bureau of Sanitary Engineering
Jacksonville 1 Florida

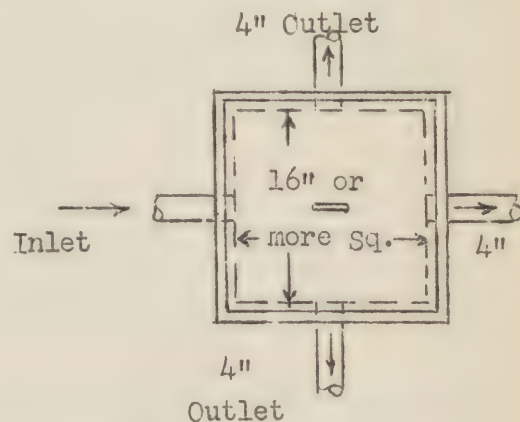


TOP VIEW



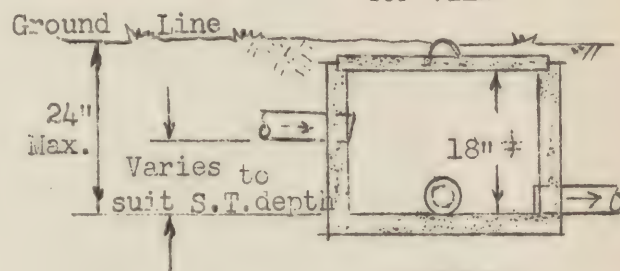
Section A-A

DETAILS OF SEPTIC TANK
Scale: $3/8" = 1'-0"$

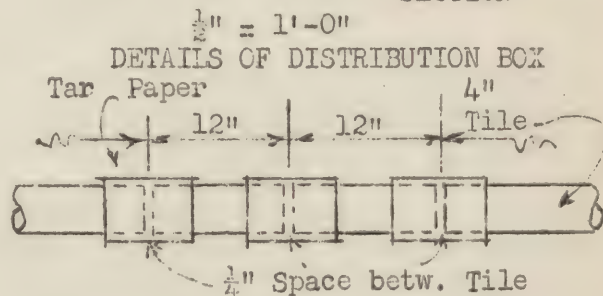


Outlet

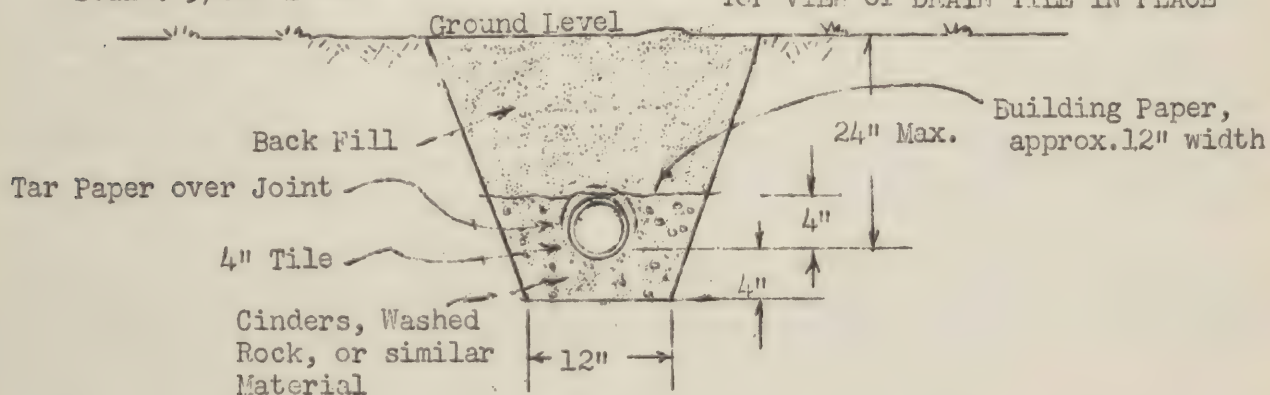
TOP VIEW



SECTION



TOP VIEW of DRAIN TILE IN PLACE



SECTION DETAIL OF TILE FIELD

Scale: $3/4" = 1'-0"$

FLORIDA STATE SANITARY CODE

CHAPTER VI

Sanitary Privies

Reference is made to Chapter 386, Section 386.09, Florida Statutes of 1941, and to amendments thereto. This chapter makes it unlawful for any person, firm or corporation to keep or maintain surface closets and privies, used for the deposit of human excreta within incorporated limits, unincorporated towns, suburbs and thickly settled communities, unless these closets and privies are constructed in conformity with specifications approved by the State Board of Health.

Section 1. Definitions.

(a) Privy. A privy is defined as a building which is not connected to a sewerage system or a private water carried sewage disposal system and which is used for the reception, disposition and storage of feces or other excreta from the human body.

(b) Septic Privy. A septic privy is one in which the fecal matter is placed in a septic tank containing water and connected to a drain field but which is not served by a water supply under pressure.

(c) Box and Can Privy. A box and can privy is one in which fecal matter is deposited in a can or bucket which must be removed for emptying and cleaning.

(d) Concrete Vault Privy. A vault privy is a pit privy with the pit lined with concrete in such manner as to make it water tight.

(e) Chemical Privy. A chemical privy is one in which fecal matter is deposited into a tank containing a caustic chemical solution to prevent septic action while the organic matter is decomposed.

(f) Local Health Authority. The term "Local Health Authority", where used in this Chapter, shall mean the Director of a County Health Unit as authorized by Chapter 154, Florida Statutes, 1941, or his authorized representative.

Section 2. Approved Privy. The privy approved and recommended by the State Board of Health is the type known as the sanitary pit privy. The sanitary pit privy shall be constructed in accordance with the following minimum requirements:

(a) The sanitary pit privy shall consist of an earthen pit, a floor covering the pit, a seat riser, a seat, and a seat cover so constructed that fecal matter and urine will be deposited at least four feet and not more than five feet below the surface of the ground into an earthen pit which is completely fly-tight and which is so constructed as to present a reasonably permanent structure which will not deteriorate to the extent of developing openings through which flies may enter the pit during the normal use-expectancy of the privy.

(b) The pit shall be at least 3½ feet square and shall be fitted with a curb adequate to prevent caving and containing sufficient openings to allow liquid contents to seep into the surrounding soil throughout the perimeter and depth of the pit.

(c) The floor shall cover the pit tightly to prevent the entrance of flies between the ground and the floor. Floor and seat risers shall be constructed of concrete or such other impervious material as will not warp, crack, or develop openings sufficiently large for the entrance of insects or leakage of excreta. The floor shall rest on such foundation as is required to prevent settling, sagging, erosion, or caving.

(d) The pit shall be located or a mound shall be constructed so that roof water shall drain away from the pit in a manner to prevent erosion or caving.

(e) The seat riser shall be cast integrally with the floor or shall be joined to the floor so as to form a water-tight, insect-tight joint.

(f) The seat riser shall be fitted with a seat and cover which shall effectively prevent the entrance of flies at all times when the privy is not in use. Seat covers shall be self-closing.

(g) A suitable building shall be constructed to provide necessary comfort and privacy for the users of the privy.

Section 3. Location. Privies shall not be located within 50 feet of a well or other source of ground water supply except by approval of the local health authority or in the absence of such local health authority by the State Health Officer or his authorized representative. Provided, however, that no privy shall be located within 200 feet of any source of ground water used for a public water supply as defined by Chapter I of this Code. No privy shall be located within 25 feet of the shore line of any lake or stream.

Section 4. Wood Floors Not Approved. Wooden floors and seat risers are specifically disapproved by the State Board of Health on the grounds that this material does not meet the requirements of Section 2(c) of this Chapter.

Section 5. Disposal of Privy Contents. When pit privies become filled to within 18 inches of the surface of the ground, the building, floor and foundation shall be removed and the pit filled with earth. Pits shall be over-filled by mounding earth at least 12 inches over the natural ground surface to care for shrinkage. Under no circumstances will pit contents be removed by scavengers nor will the curb within the pit be salvaged.

Section 6. Certain Types Disapproved. Septic privies, concrete vault privies, box and can type privies, chemical toilets, or any type of privy that depends on a scavenger system for its sanitary efficiency are not approved by the State Board of Health. Provided, however, that under epidemic or other emergency conditions the State Health Officer may give approval for a system of excreta disposal recommended by the Chief Sanitary Engineer and operated under his supervision.

Section 7. Bureau of Sanitary Engineering to Supply Plans. The Bureau of Sanitary Engineering shall maintain at all times a supply of recommended plans for pit privies to comply with these regulations; such plans shall be available to the public upon request. It shall be the responsibility of the Chief Sanitary Engineer

to revise such plans from time to time in order that they shall reflect the latest knowledge and development as pertains to materials and methods of construction of individual excreta disposal facilities.

The sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

Chapter VII

Drinking Water, Toilet and Washroom Facilities in Buildings Serving the Public and in Places of Employment

Section 1. Places of Employment Must Provide Facilities for Employees. All mills, factories, canning plants and similar industrial establishments, all hotels, restaurants, and places handling food in the State of Florida, and in municipalities of 3,000 population or more, all printing, mercantile, dressmaking, millinery establishments, places of amusement, telegraph or telephone offices or exchanges, and offices, shall install and maintain washroom and toilet facilities for their employees in compliance with the provisions of this Chapter.

Section 2. Public Toilets. All places of overnight occupancy, such as hotels, rooming houses, tourist camps and trailer camps, where private toilets are not attached to the rooms; and all restaurants, cafes, public waiting rooms and places of amusement; shall provide toilet and washroom facilities in accordance with this Chapter. All public buildings, stores, parks and similar establishments, where washrooms and toilet facilities are supplied for the use of patrons, visitors, or the general public, shall comply with the provisions of this Chapter.

Section 3. Toilets in Separate Rooms. Toilets and lavatories must be installed in a room separated by substantial partition walls, extending from floor to ceiling, from workrooms. Doors to toilet rooms shall not open into any room or compartment where food is prepared, handled, stored, cooked, or eaten.

Section 4. Separation of Sexes and Races. Toilet and lavatory rooms must be provided for each sex and in case of public toilets or where colored persons are employed, separate rooms must be provided for their use. Each toilet room shall be plainly marked, viz: "White Men", "White Women", "Colored Men", "Colored Women".

Section 5. Privacy. Each toilet seat shall be separated by a partition from adjoining ones, and, at least in rooms for women, a door shall be provided which will entirely conceal the occupant from outside view. All doors to toilet rooms shall be self-closing, and for women's rooms a screen shall be provided or other arrangement that will not permit a view of toilets when door is open.

Section 6. Facilities to be Provided.

(a) In Places of Employment. For women employees there shall be provided in toilet rooms appropriately designated not less than one toilet seat for each 25 women employees or major fraction thereof; provided that where the number of women employees exceeds 200 this number may be reduced to one toilet seat for each 30 women employees. For male employees there shall be provided in toilet rooms designated for men not less than one toilet seat and one urinal for each 40 men or major fraction thereof; provided that where the number of men employed exceeds 200 the number of fixtures may be reduced to one toilet seat and

one urinal for each 50 men employed. There shall be provided in toilet rooms or in a separate room adjacent thereto at least one lavatory for each 50 persons but in no case shall there be less than one lavatory for each toilet room. In no case shall less than one toilet seat and one lavatory be provided for each sex and if members of the white and colored race are employed, separate facilities shall be provided for each race.

(b) Places Serving Public. In places serving the public such as restaurants, bars and similar establishments and for waiting rooms of public transportation systems the number of toilet seats to be added to those listed above for the use of the public shall be based on the seating capacity of the establishment or the maximum number of patrons expected to be present at one time if seats are not provided. In these establishments one toilet seat shall be provided in the toilet rooms designated for women for each 100 seats, or for each 100 persons or major fraction thereof expected to be present at one time if seats are not provided; in the toilet rooms designated for men there shall be provided one toilet seat and one urinal for each 160 seats or for each 160 persons or major fraction thereof expected to be present at one time if seats are not provided. However, where the number of seats exceeds 600 these numbers may be reduced to one toilet seat in the women's toilet rooms for each 120 seats and one toilet seat and one urinal for each 200 seats in the toilet rooms designated for men. In all cases one lavatory shall be provided for each sex for each 200 seats or major fraction thereof; provided that no toilet room shall contain less than one lavatory

(c) Overnight Occupancy. In places offering overnight occupancy to the public, such as trailer camps, tourist camps, hotels, rooming houses, recreation camps, labor camps and all other such places, where toilet facilities and bathing facilities are contained in central units for men and women, not less than the following facilities shall be provided in addition to those required for employees as designated in paragraph (a) above:

For women - 1 toilet seat for each 15 women
1 lavatory for each 20 women
1 shower bath for each 20 women

For men - 1 toilet seat for each 20 men
1 urinal for each 25 men
1 lavatory for each 20 men
1 shower bath for each 20 men

In all cases the number of fixtures shall be as here listed or major fraction thereof. The number of men and women shall be estimated on the basis of two persons to each bedroom and three persons to each trailer and the total population is to be considered equally divided as to men and women; provided that if the management of the installation shall have regulations in effect which limit the number of persons in bedrooms or trailers to a smaller figure than that listed, the smaller number will govern.

(d) Schools. The sanitary fixtures to be provided in schools shall be in accordance with the requirements contained in Chapter XXIV of this Code.

(e) Variations. Variations in the above minimum requirements to either increase or decrease the number of fixtures per unit number of people may be made by the Chief Sanitary Engineer of the State Board of Health in all cases where special conditions prevail.

Section 7. Type of Fixtures and Plumbing. The type of fixtures and the plumbing shall be in compliance with Chapter VIII of this Code.

Section 8. Lighting. Lighting in all toilet rooms shall be at least one (1) foot candle.

Section 9. Ventilation. All toilet rooms must be provided with direct outside ventilation. This outside ventilation area shall not be less than 4 square feet for a single toilet seat, and 1 square foot more for each additional toilet seat.

Section 10. Cleanliness. Floors and fixtures shall show at all times adequate use of soap and water. Floors and fixtures shall be washed daily, and walls washed and floors scoured at least weekly. Fixtures and plumbing should be kept in good repair, in sanitary condition and free from odor.

Section 11. Sewage Disposal. Sewage disposal should be into the public sewerage system if such is available; otherwise in compliance with provisions of Chapter V of this Code.

Section 12. Water Supply. Water supply shall be adequate in quantity and conveniently placed in compliance with provisions of Chapter II of this Code. Hot water shall be provided for all lavatories. Cool drinking water shall be furnished from sanitary drinking fountains, or from iced containers of a type that the water does not come in contact with the ice. Where sanitary drinking fountains are not used, individual paper drinking cups shall be furnished in adequate quantity. Drinking fountains or water receptacles should be adequate in number and so placed that they will be conveniently accessible to all employees or patrons.

Section 13. Soap and Towels. Each toilet room shall be adequately supplied with soap, preferably liquid type, and towels for individual use. Paper towels are considered most satisfactory. The common towel shall in no case be used.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER IX

RESTAURANTS AND EATING PLACES

Reference is made to Chapter 381, Sections 381.49 and 381.50, Florida Statutes, 1941, which requires the State Board of Health to make, adopt, promulgate, and enforce rules and regulations which shall be known as The Sanitary Code of The State of Florida and which may include regulations governing restaurants and all other places where food is sold or served.

Section 1. Definitions. The following definitions shall apply in the interpretation and enforcement of this Chapter:

(a) Restaurant. The term "restaurant" shall mean restaurant, coffee shop, cafeteria, short order cafe, luncheonette, tavern, sandwich stand, soda fountain, and all other eating or drinking establishments, as well as kitchens or other places in which food or drink is prepared for sale elsewhere.

(b) Itinerant restaurant. The term "itinerant restaurant" shall mean one operating for a temporary period in connection with a fair, carnival, circus, public exhibition, or other similar gathering.

(c) Employee. The term "employee" shall mean any person who handles food or drink during preparation or serving, or who comes in contact with any eating or cooking utensils, or who is employed in a room in which food or drink is prepared or served.

(d) Utensils. The term "utensils" shall include any kitchenware, tableware, glassware, cutlery, utensils, containers, or other equipment with which food or drink comes in contact during storage, preparation, or serving.

(e) Health Officer. The term "Health Officer" where used in this Chapter shall mean the official health authority of a county as authorized by Chapter 154, Florida Statutes of 1941, or, in the absence of such county health authority, the term "Health Officer" shall mean the State Health Officer or his authorized representative; provided, however, that incorporated cities and towns of the State of Florida may adopt the provisions of this Chapter by local ordinance and in this case the term "Health Officer" shall mean the health authority of such incorporated city or town.

(f) Person. The word "person" shall mean person, firm, corporation, or association.

Section 2. Inspection of restaurants. The Health Officer shall inspect all restaurants within his jurisdiction as often as he may deem necessary for the enforcement of the provisions of this Code. One copy of the inspection report shall be posted by the Health Officer upon the inside wall of the restaurant, and said inspection report shall not be defaced or removed by any person except the Health Officer. Another copy of the inspection report shall be filed with the records of the Health Unit.

The person operating the restaurant shall, upon request of the Health Officer, permit access to all parts of the establishment and shall permit copying of any or all records of food purchased.

Section 3. Examination and condemnation of unwholesome or adulterated food or drink. Samples of food, drink, and other substances may be taken and examined by the Health Officer as often as may be necessary for the detection of unwholesomeness or adulteration. The Health Officer may condemn and forbid the sale of, or cause to be removed or destroyed, any food or drink which is unwholesome or adulterated.

Section 4. Sanitary Requirements for restaurants. All restaurants shall comply with the following items of sanitation:

- (a) Building. All buildings used to house a restaurant shall be made rat-proof, freed of rats, and maintained in a rat-proof and rat-free condition.
- (b) Floors. The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair.
- (c) Walls and ceilings. Walls and ceilings of all rooms shall be kept clean and in good repair. All walls and ceilings of rooms in which food or drink is stored or prepared shall be finished in light color. The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.
- (d) Doors and windows. All openings into the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of flies.
- (e) Lighting. All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.
- (f) Ventilation. All rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be well ventilated.
- (g) Toilet facilities. Every restaurant shall be provided with adequate and conveniently located toilet facilities for its employees and guests; the facilities shall conform with provisions of Chapter VII of this Code. In restaurants hereafter constructed toilet rooms shall not open directly into any room in which food, drink, or utensils are handled or stored. The doors of toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well lighted and ventilated. Hand-washing signs shall be posted in each toilet room used by employees.
- (h) Water supply. Running water under pressure shall be easily accessible to all rooms in which food is prepared or utensils are washed, and the water supply shall be adequate and of safe sanitary quality in conformance with the provisions of Chapter II of this Code.

(i) Lavatory facilities. Adequate and convenient hand-washing facilities shall be provided in conformance with the provisions of Chapter VII of this Code. Hot and cold running water, soap, and approved sanitary towels shall be furnished by the management. The use of a common towel is prohibited. No employee shall resume work after using the toilet room without first washing his hands.

(j) Construction of utensils and equipment. All multi-use utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair. Utensils containing or plated with cadmium or lead shall not be used: Provided, that solder containing lead may be used for jointing.

(k) Cleaning and bactericidal treatment of utensils and equipment. All equipment including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks shall be kept clean and free from dust, dirt, insects and other contaminating material. All clothes used by waiters, chefs, and other employees shall be clean. Single-service containers shall be used only once.

All multi-use eating and drinking utensils shall be thoroughly cleansed and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation or serving of food and drink shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the days operation. Approved bactericidal processes shall include:

(1) Immersion for at least 2 minutes in clean hot water at a temperature of at least 170° F. or for $\frac{1}{2}$ minute in boiling water. Unless actual boiling water is used an approved thermometer shall be available convenient to the vat. The pouring of scalding water over washed utensils shall not be accepted as satisfactory compliance. When hot water is used for bactericidal treatment there shall be provided a hot water heater (preferably controlled by a thermostat) capable of maintaining a water temperature of at least 170°F. in the vat at all times during business hours and water at such temperature shall be available at all times while utensils are being washed and given bactericidal treatment. The heating device may be integral with the immersion vat.

(2) Immersion for at least two minutes in a lukewarm chlorine bath containing at least 50 ppm of available chlorine if hypochlorites are used, or a concentration of equal bactericidal strength if chloramines are used. The bath shall be made up at a strength of 100 ppm or more of hypochlorite and shall not be used after its strength has been reduced to 50 ppm. Bactericidal treatment with chlorine is ineffective if the utensils have not been thoroughly cleaned and the bactericidal treatment requirement shall be considered as violated if utensils so treated are not clean. Chlorine solutions once used shall not be used on any succeeding day but may be reused for other purposes. Where chlorine treatment is used a three-compartment vat shall be required, the first compartment to be used for washing, the second for plain rinsing and the third for chlorine immersion; provided that, for existing installations, the second or

rinsing compartment may be omitted if a satisfactory rinsing or spraying device is substituted. Upon removal from the chlorine bath the utensils may be rinsed in clean running water, if desired, and allowed to air dry.

(3) Exposure in a steam cabinet equipped with an indicating thermometer located in the coldest zone to at least 170°F. for at least 15 minutes, or at least 200°F. for at least 5 minutes. Steam cabinets shall be provided with a valve to permit the discharge of cold air when steam is admitted.

(4) Exposure in a properly designed oven or hot-air cabinet, equipped with an indicating thermometer in the coldest zone, to hot air at a temperature of at least 180°F. for at least 20 minutes.

(5) Equipment that is too large to immerse may be treated with (a) live steam from a hose in the case of equipment in which steam can be confined; (b) boiling water rinse; (c) spraying or swabbing with chlorine solution of approved strength.

(6) When dishwashing machines are used, the adequacy of bactericidal treatment shall be determined by actual laboratory tests under the direction of the Health Officer.

(7) Care shall be taken in the bactericidal treatment of containers by immersion in hot water or chlorine rinse to prevent the trapping of air in the container, thus preventing contact with the entire surface of the container.

No article, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleansing or polishing of utensils.

(L) Storage and handling of utensils and equipment. After bactericidal treatment utensils shall be stored in a clean, dry place protected from flies and dust and other contamination, and shall be handled in such a manner as to prevent contamination as far as practicable. Single service utensils shall be purchased only in sanitary containers, shall be stored therein a clean dry place until used, and shall be handled in a sanitary manner.

(m) Disposal of wastes. All wastes shall be properly disposed of, and all garbage and trash shall be kept in suitable receptacles in such manner as not to become a nuisance. Specific wastes shall be disposed of as listed below.

(1) Sanitary sewage and other liquid wastes shall be placed into a city sewerage system, if such is available, or shall be disposed of in accordance with the provisions of Chapter V of this Code. All plumbing in restaurants constructed after the adoption of this Chapter shall be in conformance with the provisions of Chapter VIII of this Code.

(2) Garbage shall be stored in metal-covered containers which shall effectively prevent the garbage from being available to rats and insects and shall be disposed of in a manner to prevent the breeding of flies, the harborage of rodents or the creation of other nuisances in accordance with the provisions of Chapter XXXI of this Code.

(n) Refrigeration. All readily perishable food and drink shall be kept at or below 50°F. except when being prepared or served. Waste pipes from refrigerators shall be installed in accordance with the provisions of Chapter VIII of this Code. Waste water shall be properly disposed of.

(o) Wholesomeness of food and drink. All food and drink shall be clean, wholesome, free from spoilage, and so prepared as to be safe for human consumption. All milk, fluid milk products, ice cream, and other frozen desserts served shall be from approved sources in accordance with the provisions of Chapter X of this Code. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor or from a bulk container equipped with an approved dispensing device; provided, that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service. All oysters, clams, and mussels shall be from approved sources, and if shucked, shall be kept in the containers in which they were placed at the shucking plant until used.

(p) Storage display, and serving of food and drink. All food and drink shall be so stored, displayed, and served as to be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage, and other contamination. No live animals or fowls shall be kept or allowed in any room in which food and drink are prepared or stored. All means necessary for the elimination of flies, roaches, and rodents shall be used.

(q) Cleanliness of Employees. All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils, or equipment. Employees shall not expectorate or use tobacco in any form in rooms in which food is prepared.

(r) Health of Employees. No person suffering from a communicable disease, or known to be, or suspected of being a carrier of organisms causing a communicable disease shall be employed in a restaurant or permitted to remain on the premises. Each employer shall have in his possession a certificate in writing for each employee from a Health Officer approved by the State Board of Health, or a registered medical physician, stating that the employee has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis, and that said employee is found to be not suffering from any disease in a communicable stage. Such certificate shall show the date of examination and shall not be accepted as in compliance with this section after a period of six months from that date. Both employer and employee shall be held responsible for violation of the requirements of this section.

(s) Miscellaneous. The premises of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used as living or sleeping quarters. Adequate lockers or dressing rooms shall be provided for employees' clothing and shall be kept clean. Soiled linens, coats, and aprons shall be kept in containers provided for this purpose.

FLORIDA STATE SANITARY CODE

CHAPTER X

Milk and Cream

Rules and regulations defining "milk" and certain "milk products", "milk producer", "pasteurization", etc., prohibiting the sale of adulterated or misbranded milk and milk products, requiring permits for the sale of milk and milk products, regulating the inspection of dairy farms and milk plants, the examination, grading, labeling, placarding, pasteurization, regrading, distribution, and sale of milk and milk products, providing for the publishing of milk grades, the construction of future dairies and milk plants, the enforcement of these rules and regulations, and the fixing of penalties.

Be it ordained by the Board of Health of the State of Florida as follows:

Section 1. Definitions. The following definitions shall apply in the interpretation and the enforcement of these rules and regulations.

(a) Milk. Milk is hereby defined to be the lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within 15 days before and 5 days after calving, or such longer period as may be necessary to render the milk practically colostrum free; which contains not less than 8.5 per cent of milk solids not fat, and not less than 3-1/4 per cent of milk fat.

(b) Milk fat or butter fat. Milk fat or butter fat is the fat of milk.

(c) Cream and sour cream. Cream is a portion of milk which contains not less than 18 per cent milk fat. Sour cream is cream, the acidity of which is more than 0.20 per cent, expressed as lactic acid.

(d) Skimmed milk. Skimmed milk is milk from which a sufficient portion of milk fat has been removed to reduce its milk fat percentage to less than 3.25 per cent.

(e) Milk or skimmed milk beverage. A milk beverage or a skimmed milk beverage is a food compound or confection consisting of milk or skimmed milk, as the case may be, to which has been added in a sanitary manner a syrup or flavoring consisting of wholesome ingredients.

Chocolate milk. Chocolate milk is a food compound or confection consisting of milk, to which has been added in a sanitary manner chocolate syrup or flavoring consisting of wholesome ingredients. It shall contain not less than 2.0 per cent butter fat.

Chocolate skimmed milk. Chocolate skimmed milk is a food compound or confection consisting of skimmed milk, to which has been added in a sanitary manner, chocolate syrup or flavoring consisting of wholesome ingredients. Any such confection containing less than 2.0 per cent butter fat shall be labeled "chocolate skimmed milk".

Powdered milk, condensed milk, syrups, flavorings, etc., used in the manufacture of any milk product or beverage shall be stored so as not to become contaminated before being used.

(f) Buttermilk. Buttermilk is a product resulting from the churning of milk or cream, or from the souring or treatment by a lactic acid or other culture of milk, skimmed milk, reconstituted skimmed milk, evaporated or condensed milk or skimmed milk, or milk or skimmed milk powder. It contains not less than 8.5 per cent of milk solids not fat.

(g) Vitamin D milk. Vitamin D milk is milk the vitamin D content of which has been increased by a method and in an amount approved by the Health Officer.

(h) Reconstituted or recombined milk and cream. Reconstituted or recombined milk is a product resulting from the recombining of milk constituents with water, and which complies with the standards for milk fat and solids not fat of milk as defined herein. Reconstituted or recombined cream is a product resulting from the combination of dried cream, butter, or butter fat with cream, milk, skimmed milk or water. The sale of reconstituted or recombined milk or cream is prohibited.

(i) Goat milk. Goat milk is the lacteal secretion, free from colostrum, obtained by the complete milking of healthy goats, and shall comply with all the requirements of these rules and regulations. The word "cow" shall be interpreted to include goats.

(j) Homogenized milk. Homogenized milk is milk which has been treated in such manner as to insure break-up of the fat globules to such an extent that after 48 hours storage no visible cream separation occurs on the milk and the fat percentage of the top 100 cc. of milk in a quart bottle, or of proportionate volumes in containers of other sizes, does not differ by more than 10 per cent of itself from the fat percentage of the remaining milk as determined after thorough mixing. Milk shall be clarified and homogenized before pasteurization.

(k) Milk Products. Milk products shall be taken to mean and include cream, sour cream, homogenized milk, goat milk, vitamin D milk, buttermilk, skimmed beverages, and any other product made by the addition of any substance to milk or any of these products and used for similar purposes and designated as a milk product by the health officer.

(l) Pasteurization. The terms "pasteurization", "pasteurized", and similar terms shall be taken to refer to the process of heating every particle of milk or milk products to at least 143 degrees F., and holding at such temperature for at least 30 minutes, or to at least 160 degrees F., and holding at such temperature for at least 15 seconds, in approved and properly operated equipment or any other equally efficient process which has been approved by the State Health Officer.

(m) Adulterated milk and milk products. Any milk or milk product which contains any unwholesome substance, or which is defined in these rules and regulations does not conform with its definition, or which carries a grade label unless such grade label has been awarded by the health officer and not revoked, shall be deemed adulterated or misbranded.

- (n) Milk producer. A milk producer is any person who owns or controls one or more cows any part of the milk or milk products from which is sold or offered for sale.
- (o) Milk distributor. A milk distributor is any person who offers for sale or sells to another any milk or milk products for human consumption as such.
- (p) Dairy or dairy farm. A dairy or dairy farm is any place or premises where one or more cows are kept, any part of the milk or milk products from which is sold or offered for sale.
- (q) Milk plant. A milk plant is any place or premises or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.
- (r) Health Officer. The term Health Officer shall mean the Health Officer of the State of Florida or his duly authorized representative.
- (s) Average bacterial plate count, direct microscopic count, reduction time, and cooling temperature. Average bacterial plate count and average direct microscopic count shall be taken to mean the logarithmic average, and average reduction time and average cooling temperature shall be taken to mean the arithmetic average, of the respective results of the last four consecutive samples, taken upon separate days, irrespective of the date of grading or re-grading.
- (t) Grading period. The grading period shall be such period of time as the Health Officer may designate within which grades shall be determined for all milk and milk products, provided that the grading period shall in no case exceed 6 months.
- (u) Person. The word "person" as used in these rules and regulations, shall mean "person, firm, corporation, or association".
- (v) No term such as "Natural Milk" or similar terms shall be used upon the package label, in advertisements, or on vehicles which may cause the customer to believe that Raw Milk is more natural than Pasteurized Milk.
- (w) Such designations as "Golden Guernsey Milk", "Pure Holstein Milk", and similar terms shall not be used unless the herd or herds producing the milk are predominantly (85%) Guernsey, Holstein, etc.
- (x) The statement "Approved by the State Board of Health" and similar terms shall not be used to advertise any milk or milk products unless such statement has been given in writing by an authorized representative of the State Board of Health and has been issued in the twelve-month period immediately preceeding.
- (y) All certified milk dealers shall hold a permit to distribute certified milk from the State Board of Health. Said permit shall be given gratis upon satisfactory compliance with all the provisions of the current requirements of the American Association of Medical Milk Commissions.

Section 2. The sale of adulterated, misbranded, or ungraded milk or milk products prohibited. No person shall within the State of Florida sell, offer, or expose for sale, or have in possession with intent to sell, any milk or milk product which is adulterated, misbranded, or ungraded. Provided that in an emergency ungraded milk may be sold as designated by the Health Officer. It shall be unlawful for any person, elsewhere than in a private home, to have in possession any adulterated, misbranded, or ungraded milk or milk product.

Section 3. Permits. It shall be unlawful for any person to bring into or receive into the State of Florida, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product defined in these rules and regulations who does not possess a permit from the Health Officer.

Only a person who complies with the requirements of these rules and regulations shall be entitled to receive and retain such a permit.

Such a permit may be suspended by the Health Officer, or revoked after an opportunity for a hearing by the Health Officer, upon the violation by the holder of any of the terms of these rules and regulations.

Section 4. Labeling and placarding. All bottles, cans, packages, and other containers enclosing milk or any milk product defined in these rules and regulations shall be plainly labeled or marked with (1) the name of the contents as given in the definitions in these rules and regulations; (2) the grade of the contents; (3) the word "pasteurized" only if the contents have been pasteurized; (4) the word "raw" only if the contents are raw; (5) the phrase "for pasteurization" if the contents are to be pasteurized; (6) the name of the producer if the contents are raw, and the name of the plant at which the contents were pasteurized, if the contents are pasteurized; (7) in the case of vitamin D milk, the designation "Vitamin D Milk" and the source of the Vitamin D; and, (8) in the case of milk or cream, the name of the State in which produced. The label or mark shall be in letters of a size, kind, and color approved by the Health Officer and shall contain no marks or words which are misleading.

Every restaurant, cafe, soda fountain, or other establishment serving milk or milk products shall display at all times, in a place designated by the Health Officer, a notice approved by the Health Officer, stating the lowest grade of milk and milk products served.

Section 5. Inspection of dairy farms and milk plants for the purpose of grading or regrading. At least once during each grading period the Health Officer shall inspect all dairy farms and all milk plants whose milk or milk products are intended for consumption within the State of Florida. In case the Health Officer discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied, but not before the lapse of 3 days; and the second inspection shall be used in determining the grade of milk and milk products. Any violation of the same item of these rules and regulations on two consecutive inspections shall call for immediate degrading.

One copy of the inspection report shall be posted by the Health Officer in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings, and said inspection report shall not be defaced or removed by any person except the Health Officer. Another copy of the inspection report shall be filed with the records of the Health Department.

Section 6. The examination of milk and milk products. During each grading period at least four samples of milk and cream from each dairy farm and each milk plant shall be taken on separate days and examined by the Health Officer. Samples of other milk products may be taken and examined by the Health Officer as often as he deems necessary. Samples of milk and milk products from stores, cafes, soda fountains, restaurants, and other places where milk or milk products are sold shall be examined as often as the Health Officer may require. Bacterial plate counts and direct microscopic counts shall be made in conformity with the latest standard methods recommended by the American Public Health Association. Examinations may include such other chemical and physical determinations as the Health Officer may deem necessary for the detection of adulteration, these examinations to be made in accordance with the latest standard methods of the American Public Health Association and the Association of Official Agricultural Chemists. Samples may be taken by the Health Officer at any time prior to the final delivery of the milk or milk products. All proprietors of stores, cafes, restaurants, soda fountains, and other similar places shall furnish the Health Officer, upon his request, with the names of all distributors from whom their milk and milk products are obtained. Bio-assays of the vitamin D content of vitamin D milk shall be made when required by the Health Officer in a laboratory approved by him for such examinations, provided that periods between Bio-assays shall not exceed six months.

Whenever the average bacterial count, the average reduction time, or the average cooling temperature falls beyond the limit for the grade then held, the Health Officer shall send written notice thereof to the person concerned, and shall take an additional sample, but not before the lapse of 3 days, for determining a new average in accordance with section 1 (s). Violation of the grade requirement by the new average or by any subsequent average during the remainder of the current grading period shall call for immediate degrading or suspension of the permit, unless the last individual result is within the grade limit.

Section 7. The grading of milk and milk products. At least once every six months the Health Officer shall announce the grades of all milk and milk products delivered by all producers or distributors and ultimately consumed within the State of Florida. Said grades shall be based upon the following standards, the grading of milk products being identical with the grading of milk except that the bacterial standards shall be doubled in the case of cream, and omitted in the case of sour cream and buttermilk. Vitamin D milk shall be only of grade A or grade B pasteurized, certified, or grade A raw quality.

Certified milk raw. Certified milk raw is raw milk which conforms with the requirements of the American Association of Medical Milk Commission in force at the time of production and is produced under the supervision of a medical milk commission and of the Health Officer.

Grade A raw milk. Grade A raw milk is raw milk the average bacterial plate count of which as determined under Sections 1 (s) and 6 of these rules and regulations does not exceed 50,000 per cubic centimeter, or the average direct micros-

copic count of which does not exceed 50,000 per cubic centimeter if clumps are counted or 200,000 per cubic centimeter if individual organisms are counted, or the average reduction time of which is not less than 8 hours: Provided, that if it is to be pasteurized the corresponding limits shall be 200,000 per cubic centimeter, 200,000 per cubic centimeter, 800,000 per cubic centimeter, and 6 hours, respectively and which is produced upon dairy farms conforming with all of the following items of sanitation.

Item 1r. Cows, tuberculosis and other diseases. A tuberculin test of all herds and additions thereto shall be made before any milk therefrom is sold, and at least once every 12 months thereafter, by a licensed veterinarian approved by the State livestock sanitary authority. Said tests shall be made and reactors disposed of in accordance with the requirements approved by the United States Department of Agriculture, Bureau of Animal Industry, for accredited herds. A certificate signed by the veterinarian and attested to by the Health Officer and filed with the Health Officer shall be evidence of the above test.

Herds producing milk for human consumption in the raw state, comprised of mature and immature animals, whether vaccinated or not, shall be free of Bang's Disease, as shown by annual tests made in accordance with the rules and regulations of the State Livestock Sanitary Board. Additional tests during the year may be required whenever deemed necessary.

All milk must be pasteurized before being sold for human consumption when produced from herds comprised of animals vaccinated against Bang's Disease during the adult stage or animals not free from Bang's Disease.

Cows which show an extensive or entire induration of one or more quarters of the udder upon physical examination, whether secreting abnormal milk or not, shall be permanently excluded from the milking herd. Cows giving bloody, stringy, or otherwise abnormal milk, but with only slight induration of the udder, shall be excluded from the herd until re-examination shows that the milk has become normal.

For other diseases such tests and examinations as the Health Officer may require shall be made at intervals and by methods prescribed by him, and any diseased animals or reactors shall be disposed of as he may require.

Item 2r. Dairy barn, lighting. A dairy or milking barn shall be required and such sections thereof where cows are milked shall be provided with adequate light, properly distributed, and when necessary shall be provided with adequate supplementary artificial light, so placed to illuminate the udder.

Item 3r. Dairy barn, air space and ventilation. Such sections of all dairy barns where cows are kept or milked shall be well ventilated and shall be so arranged as to avoid overcrowding.

Item 4r. Dairy barn floors. The floors, feed troughs and gutters of such parts of all dairy barns in which cows are milked shall be constructed of concrete or other approved impervious and easily cleaned material, shall be graded to drain properly, and shall be kept clean and in good repair. Barn floors shall be cleaned between shifts. Gutters shall be not less than four inches deep; the distance from

inner edge of gutter to outside wall shall be not less than six feet; for two row barns, tail to tail, the distance between gutters shall be not less than 8 feet. Barn sewage shall be properly disposed of to prevent pooling and fly breeding. No horses, pigs, fowls, calves, etc., shall be permitted in parts of the barn used for milking, nor shall they be penned or housed closer than 100 feet to milking barn or milk house.

Item 5r. Dairy barn, walls and ceilings. Exterior walls of all dairy barns shall be not less than 4 feet high and extend entirely around the milking barn, except for doorways. The walls and ceilings shall be painted once every 2 years or oftener, if necessary, or finished in an approved manner, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are milked, the ceiling shall be tight. The feed room shall be separated from the barn by a dust-tight partition and door. No feed shall be stored in the milking portion of the barn.

Item 6r. Dairy barn, cowyard. The cowyard shall be graded and drained as well as practicable and kept clean. It shall not be located closer than 100 ft. to milking barn or milk house, topographical features permitting, and shall connect to the barn by means of a lane.

Item 7r. Manure disposal. All manure shall be removed 100 feet or more and stored or disposed of in such manner as best to prevent the breeding of flies therein or the access of cows to piles thereof.

Item 8r. Milk house or room, construction. There shall be provided a milk house or milk room in which the cooling, handling, and storing of milk and milk products and the washing, bactericidal treatment, and storing of milk containers and utensils shall be done.

(a) The milk house or room shall be provided with a tight floor constructed of concrete or other impervious material, in good repair, and graded to provide proper drainage.

(b) It shall have walls of impervious material at least 4 feet up from the floor and ceilings of such construction as to permit easy cleaning, and shall be well painted or finished in an approved manner.

(c) It shall have adequate natural and artificial light and be well ventilated.

(d) It shall have all openings effectively screened including outward-opening, self-closing doors, unless other effective means are provided to prevent the entrance of flies. Glass windows shall be of such type as will protect against weather conditions.

(e) It shall be used for no other purposes than those specified above except as may be approved by the health officer; shall not open directly into a stable or into any room used for domestic purposes; shall have ample running hot and cold water piped into it, shall be equipped with two-compartment stationary wash and rinse vats, except that in the case of retail raw milk, if chlorine is employed as the principal bactericidal treatment, the three-compartment type must be used; and shall, unless the milk is to be pasteurized, be partitioned to separate the handling of milk and the storage of cleansed utensils from the cleaning and other operations, which shall be so located and conducted as to prevent any contamination of the milk or of cleaned equipment. Milk room sewage shall be properly disposed of to prevent pooling and fly breeding.

Item 9r. Milk house or room, cleanliness and flies. The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used. All trash and garbage shall be kept in a tightly covered metal container.

Item 10r. Toilet. Every dairy farm shall be provided with one or more sanitary toilets conveniently located and properly constructed, operated, and maintained, so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply, in accordance with Chapter V where septic tanks are used, and Chapter VI where privies are used of the State Sanitary Code.

Item 11r. Water Supply. The water supply for the milk room and dairy barn shall be ample, properly located, constructed, and operated, and shall be easily accessible, adequate, and of a safe sanitary quality, in accordance with Chapter II of the State Sanitary Code. It shall be piped into the milk room and dairy barn.

Item 12r. Utensils, construction. All multi-use containers or other utensils used in the handling, storage, or transportation of milk or milk products must be made of smooth nonabsorbent material and of such construction as to be easily cleaned, and must be in good repair. Joints and seams shall be soldered flush. Woven wire cloth shall not be used for straining milk; only single service straining material shall be used. All milk pails shall be of a small-mouth design approved by the health officer. The manufacture, packing, transportation, and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

Item 13r. Utensils, cleaning. All multi-use containers, equipment, and other utensils used in the handling, storage or transportation of milk and milk products must be thoroughly cleaned after each usage.

Item 14r. Utensils, bactericidal treatment. All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk or milk products shall between each usage be subjected to an approved bactericidal process with steam, hot water, chlorine, or hot air.

Item 15r. Utensils, storage. All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall be stored on suitable racks in an inverted position above the floor so as not to become contaminated before being used.

Item 16r. Utensils, handling. After bactericidal treatment no container or other milk or milk product utensil shall be handled in such manner as to permit any part of any person or his clothing to come in contact with any surface with which milk or milk products come in contact.

Item 17r. Milking, udders and teats, abnormal milk. The udders and teats of all milking cows shall be cleaned and rinsed with a bactericidal solution at the time of milking. Abnormal milk shall be kept out of the milk supply and shall be so handled and disposed of as to preclude the infection of the cows and the contamination of milk utensils.

Item 18r. Milking, flanks. The flanks, bellies, and tails of all milking cows shall be free from visible dirt at the time of milking.

Item 19r. Milkers' hands. Milkers' hands shall be cleaned, rinsed with a bactericidal solution, and dried with a clean towel immediately before milking and following any interruption in the milking operation. Wet-hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

Item 20r. Clean clothing. Milkers and milk handlers shall wear clean outer garments while milking or handling milk, milk products, containers utensils, or equipment.

Item 21r. Milk stools. Milk stools shall be made of metal and shall be kept clean and shall be stored above the floor.

Item 22r. Removal of milk. Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained in the dairy barn.

Item 23r. Cooling. Milk must be cooled immediately after completion of milking to 50 degrees F. or less and maintained at that temperature until delivery at the plant or consumer.

Item 24r. Bottling and capping. Milk and milk products shall be bottled from a container with a readily cleanable valve, or by means of an approved bottling machine. Bottles shall be capped by machine. Caps or cap stock shall be purchased in sanitary containers and kept therein in a clean dry place until used.

Item 25r. Personnel, health. The Health Officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a retail raw dairy, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by the State Board of Health for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the Health Officer may require for the purpose of determining freedom from infection.

Item 26r. Miscellaneous. All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the dairy shall be kept in a neat, clean condition.

Grade B raw milk. Grade B raw milk is raw milk which violates the bacterial standard or the abortion testing requirement for grade A raw milk, but which conforms with all other requirements for grade A raw milk, and has an average bacterial plate count not exceeding 1,000,000 per cubic centimeter, or an average direct microscopic count not exceeding 1,000,000 per cubic centimeter if clumps are counted or 4,000,000 per cubic centimeter if individual organisms are counted, or an average reduction time of not less than 3½ hours, as determined under sections 1 (s) and 6.

Grade C raw milk. Grade C raw milk is raw milk which violates any of the requirements for grade B raw milk.

Certified milk-pasteurized. Certified milk-pasteurized is certified milk-raw which has been pasteurized, cooled, and bottled in a milk plant conforming with the requirements for grade A pasteurized milk.

Grade A pasteurized milk. Grade A pasteurized milk is grade A raw milk, with such exceptions as are indicated if the milk is to be pasteurized, which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the following items of sanitation and the average bacterial plate count of which at no time after pasteurization and until delivery exceeds 30,000 per cubic centimeter, as determined under sections 1 (s) and 6.

The grading of a pasteurized milk supply shall include the inspection of receiving and collecting stations with respect to items 1p to 15p, inclusive, and 17p, 19p, 22p, and 23p, except that the partitioning requirement of item 5p shall not apply.

Item 1p. Floors. The floors of all rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall be constructed of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, provided with trapped drains, and kept clean.

Item 2p. Walls and ceilings. Walls and ceilings of rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall have a smooth, impervious, washable, light-colored surface and shall be kept clean.

Item 3p. Doors and windows. Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened and doors shall be self-closing. Windows shall be of suitable glass as will protect against weather conditions. Solid doors shall be provided.

Item 4p. Lighting and ventilation. All rooms shall be well lighted and ventilated.

Item 5p. Miscellaneous protection from contamination. The various milk-plant operations shall be so located and conducted as to prevent any contamination of the milk or of the cleaned equipment. All means necessary for the elimination of flies shall be used. There shall be separate rooms for (a) the pasteurizing, processing, cooling, and bottling operations, and (b) the washing and bactericidal treatment of containers. Cans of raw milk shall not be unloaded directly into the pasteurizing room. Pasteurized milk or milk products shall not be permitted to come in contact with equipment with which unpasteurized milk or milk products have been in contact, unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment. Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly into any stable or living quarters. The pasteurization plant shall be used for no other purposes than the processing of milk and milk products and the operations incident thereto, except as may be approved by the Health Officer.

Item 6p. Toilet facilities. Every milk plant shall be provided with toilet facilities conforming with Chapter VII of the State Sanitary Code. Toilet rooms shall not open directly into any room in which milk, milk products, equipment, or containers are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well ventilated. In case privies or earth closets are permitted and used, they shall be separate from the building, and shall be of a sanitary type constructed and operated in conformity with the requirements of item 10r, grade A raw milk.

Item 7p. Water supply. The water supply shall be easily accessible, adequate, and of a safe, sanitary quality, in conformity with Chapter II of the State Sanitary Code.

Item 8p. Hand washing facilities. Convenient handwashing facilities shall be provided, including warm running water, soap, and approved sanitary towels. The use of common towel is prohibited. Handwashing signs must be displayed in conspicuous places.

Item 9p. Sanitary piping. All piping used to conduct milk or milk products shall be "sanitary milk piping" of a type which can be easily cleaned with a brush. Pasteurized milk and milk products shall be conducted from one piece of equipment to another only through sanitary milk piping. Fittings which are inaccessible to cleaning and inspection are prohibited.

Item 10p. Construction and repair of containers and equipment. All multi-use containers and equipment with which milk or milk products come in contact shall be constructed in such manner as to be easily cleaned and shall be kept in good repair. The manufacture, packing, transportation, and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

Item 11p. Disposal of wastes. All wastes shall be properly disposed of. All trash and garbage shall be kept in a tightly covered metal container.

Item 12p. Cleaning and bactericidal treatment of containers and equipment. All milk and milk products containers and equipment, except single-service containers, shall be thoroughly cleaned after each usage. All containers shall be subjected to an approved bactericidal process after each cleaning and all equipment immediately before each usage. When empty and before being returned to a producer by a milk plant each container shall be effectively cleaned and subjected to bactericidal treatment. Bottle washers and other mechanical equipment shall be cleaned as recommended by the manufacturer.

Item 13p. Storage of containers and equipment. After bactericidal treatment all bottles, cans, and other multi-use milk or milk products containers and equipment shall be stored in such manner as to be protected from contamination.

Item 14p. Handling of containers and equipment. Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled or operated in such manner as to permit contamination of the milk. All mechanical equipment must be operated according to the manufacturer's directions to obtain proper results.

Item 15p. Storage of caps, parchment paper, and single-service containers. Milk bottle caps or cap stock, parchment paper for milk cans, and single-service containers shall be purchased and stored only in sanitary tubes and cartons, respectively, and shall be kept therein in a clean dry place.

Item 16p. Pasteurization. Pasteurization shall be performed as described in Section 1 (1) of these rules and regulations.

Item 17p. Cooling. All milk and milk products received for pasteurization shall immediately be cooled in approved equipment to 50 degrees F. or less and maintained at that temperature until pasteurized. All pasteurized milk and milk products shall be immediately cooled with approved equipment to a temperature of 50 degrees F. or less and maintained thereat until delivery.

Item 18p. Bottling. Bottling of milk and milk products shall be done at the place of pasteurization in approved mechanical equipment.

Item 19p. Overflow milk. Overflow milk or milk products shall not be sold for human consumption.

Item 20p. Capping. Capping of milk and milk products shall be done by approved mechanical equipment. Hand capping is prohibited. The cap or cover shall cover the pouring lip to at least its largest diameter.

Item 21p. Personnel, health. The Health Officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a pasteurization plant, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by the State Board of Health for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the Health Officer may require for the purpose of determining freedom from infection.

Item 22p. Personnel, cleanliness. All persons coming in contact with milk, milk products, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

Item 23p. Miscellaneous. All vehicles used for the transportation of milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed. The immediate surroundings of the milk plant shall be kept in a neat, clean condition.

Grade B pasteurized milk. Grade B pasteurized milk is pasteurized milk which violates the bacterial standard for grade A pasteurized milk or the provision of lip-cover caps of item 20p or the requirement that grade A raw milk be used, but which conforms with all other requirements for grade A pasteurized milk, has been made from raw milk of not less than grade B quality, and has an average bacterial plate count after pasteurization and before delivery not exceeding 50,000 per cubic centimeter, as determined under section 1 (s) and 6.

Grade C pasteurized milk. Grade C pasteurized milk is pasteurized milk which violates any of the requirements for grade B pasteurized milk.

Section 8. No milk or milk products shall be sold to the final consumer except graded milk properly labeled, provided, however, that cities wishing to adopt their own milk ordinances shall have the right to do so if the minimum requirements of these rules and regulations are maintained. No milk or milk product shall be sold to or dispensed by restaurants, soda fountains, grocery stores, or similar establishments except those of grade "A" quality provided, however, that when any milk distributor serving restaurants, soda fountains, grocery stores, etc., fails to qualify for the above grade the Health Officer is authorized to revoke his permit, or in lieu thereof to degrade his product and permit its sale during a temporary period not exceeding 30 days or in emergencies such longer period as he may deem necessary.

No person, firm, corporation, or association shall sell, deliver, offer, or expose for sale or have in possession with intent to sell within the State of Florida any mislabeled or illegal milk bottles, bottle caps, covers, or hoods.

Section 9. Supplementary grading prescribed and regrading authorized. If, at any time between the regular announcements of the grades of milk or milk products, a lower grade shall be determined, in accordance with sections 5, 6, and 7 of these rules and regulations, the Health Officer shall immediately lower the grade of such milk or milk products, and shall enforce proper labeling and placarding thereof.

Any producer or distributor of milk or milk products the grade of which has been lowered by the Health Officer, and who is properly labeling his milk and milk products, may at any time make application for the regrading of his product.

Upon receipt of a satisfactory application, in case the lowered grade is the result of an excessive average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the Health Officer shall take further samples of the applicant's output, at a rate of not more than two samples per week. The Health Officer shall regrade the milk or milk products upward whenever the average of the last four sample results indicates the necessary quality, but not before the lapse of 2 weeks from the date of degrading.

In case the lowered grade of the applicant's product is due to a violation of an item of the specifications prescribed in section 7, other than average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the said application must be accompanied by a statement signed by the applicant to the effect that the violated item of the specifications has been conformed with. Within one week of the receipt of such an application and statement the Health Officer shall make a reinspection of the applicant's establishment, and thereafter as many additional reinspections as he may deem necessary to assure himself that the applicant is again complying with the higher grade requirements, and, in case the findings justify, shall regrade the milk or milk products upward, but not before the lapse of two weeks from the date of degrading.

Section 10. Transferring or dipping milk; delivery containers; handling more than one grade; delivery of milk at quarantined residences. Except as permitted in this section, no milk producer or distributor shall transfer milk or milk products from one container to another on the street, or in any vehicle or store, or in any place except a bottling or milk room especially used for that purpose. The sale of dip milk is hereby prohibited.

All pasteurized milk and milk products shall be placed in their final delivery containers in the plant in which they are pasteurized, and all raw milk and milk products sold for consumption in the raw state shall be placed in their final delivery containers at the farm at which they are produced. Milk and milk products sold in the distributor's containers in quantities less than one gallon shall be delivered in standard milk bottles or in single service containers. It shall be unlawful for hotels, soda fountains, restaurants, groceries, and similar establishments to sell or serve any milk or milk product except in the original container in which it was received from the distributor or from a bulk container equipped with an approved dispensing device: Provided, that this requirement shall not apply to cream consumed on the premises, which may be served from the original bottle or from a dispenser approved for such service.

It shall be unlawful for any hotel, soda fountain, restaurant, grocery, or similar establishment to sell or serve any milk or milk products which have not been maintained, while in its possession, at a temperature of 50 degrees F. or less.

No milk or milk products shall be permitted to come in contact with equipment with which a lower grade of milk or milk products has been in contact unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment.

Bottled milk or milk products, if stored in water, shall be so stored that the tops of the bottles will not be submerged.

It shall be the duty of all persons to whom milk or milk products are delivered to clean thoroughly the containers in which such milk or milk products are delivered before returning such containers. Apparatus, containers, equipment, and utensils used in the handling, storage, processing, or transporting of milk or milk products shall not be used for any other purpose without the permission of the Health Officer.

The delivery of milk or milk products to and the collection of milk or milk products containers from residences in which cases of communicable disease transmissible through milk supplies exist shall be subject to the special requirements of the Health Officer.

Section 11. Milk and milk products from points beyond the limits of routine inspection. Milk and milk products from points beyond the limits of routine inspection of the State of Florida may not be sold in the State of Florida unless produced and pasteurized under provisions equivalent to the requirements of these rules and regulations, and the Health Officer is satisfied that the health official having jurisdiction over the production and processing is properly enforcing such provisions.

Section 12. Future dairies and milk plants. All dairies and milk plants from which milk or milk products are supplied to the State of Florida which are hereafter constructed, reconstructed, or extensively altered shall conform in their construction to the requirements of these rules and regulations for grade A dairy producing milk for consumption in raw state, or for grade A pasteurization plants, respectively provided that the requirement of a two-room milk house shall be waived in the case of dairies the milk from which is to be pasteurized. Properly prepared plans for all dairies and milk plants which are hereafter constructed, reconstructed, or extensivel

altered shall be submitted to the Health Officer for approval before work is begun. In the case of milk plants signed approval shall be obtained from the Health Officer.

Section 13. Notification of disease. Notice shall be sent to the Health Officer immediately by any producer or distributor of milk or milk products upon whose dairy farm or in whose milk plant any infectious, contagious, or communicable disease occurs.

Section 14. Procedure when infection suspected. When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of milk or milk products, the Health Officer is authorized to require any or all of the following measures: (1) The immediate exclusion of that person from milk handling, (2) the immediate exclusion of the milk supply concerned from distribution and use, (3) adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges.

Section 15. Enforcement interpretation. These rules and regulations shall be enforced by the Health Officer in accordance with the interpretations thereof contained in the 1939 edition of the United States Public Health Service Milk Code, a certified copy of which is and shall be kept on file in the home office of the State Board of Health at Jacksonville, Florida.

The Sections of this Chapter were adopted by
the State Board of Health in executive session
on February 16, 1946, to be effective from that
date.

FLORIDA STATE SANITARY CODE

CHAPTER XI

COMMERCIAL FOOD CANNERIES

Section 1. Definition. Food canneries, for the purpose of these regulations, shall include all commercial food canneries, juice extracting, and preserving plants. A food cannery is defined as a place, building or establishment where fruits, fruit juices, vegetables, shellfish, fish or meats are packed in hermetically sealed containers, processed by heat treatment and subsequently placed on the market for general consumption as human food. Juice extracting plants are establishments extracting fruit or vegetable juices and canning or bottling same. Preserving plants are establishments where jellies, preserves, jams, and similar products are packed or canned.

Section 2. Permits for Operation Required. No commercial cannery shall operate without a permit from the State Board of Health, and no permit shall be issued until an inspection shall be made of the establishment, its equipment, methods of operation, and its surroundings, and these found to comply with the provisions of this Chapter of the Sanitary Code of this State. If, upon further inspection, it is found that the provisions of this Code are not being complied with, the permit shall be revoked, and the cannery shall not operate after the permit is revoked.

Section 3. Buildings, Walls, and Ceilings. The cannery buildings shall be substantially constructed of suitable material and construction to carry out in a sanitary manner the purpose for which it is designed. Provisions shall be made to prevent the entrance of rats. The walls and ceilings shall be so constructed and of such materials as to be easily cleaned. They shall be kept clean and well painted. Ceilings shall be tight so as to prevent dust and dirt from dropping, or material stored above from sifting through to the floor below.

Section 4. Floors. All floors shall be of water-proofed concrete, vitrified tile, or other impervious material, so constructed as to be easily and effectively cleaned, and kept in a sanitary manner. Sufficient drains, gutters, gratings, and sewers shall be provided to insure proper and prompt removal of waste liquids and water.

Section 5. Lighting. Lighting in workrooms where peeling, butchering, cutting, packing or cooling is done shall be sufficient so that not less than five (5) foot candles shall be provided on all working surfaces. In storerooms, machine rooms, washrooms, and other parts of the plant where detailed work requiring good vision is not carried on, the lighting shall not be less than 1 foot candle.

Section 6. Ventilation and Heating. All parts of the establishment shall be well ventilated, and where natural ventilation from windows is not sufficient to preserve a sanitary condition, the necessary mechanical

ventilation shall be provided. The temperature in workrooms shall be maintained not below 68 degrees Fahrenheit, and where necessary in summer adequate fan cooling shall be provided.

Section 7. Waste Containers, Chutes, and Conveyors. Suitable containers, flumes, chutes, or conveyors shall be provided for proper and sanitary removal of wastes from the peeling, butchering, cutting, packing, or cooking rooms.

Section 8. Insect and Rodent Control. All openings into peeling, butchering, cutting, packing, or cooking rooms or into rooms where food is unloaded or stored, shall be screened with 16-mesh wire, and insect and rodent control devices installed. Screen doors shall be self-closing, tight-fitting, and open outward.

Section 9. Unloading Room. A room or rooms shall be kept for unloading fruits, vegetables, meats, fish, shellfish, or supplies, entirely separate from the main packing or canning room.

Section 10. Water Supply. An adequate supply of potable running water shall be furnished. The quality of this water shall be such as to meet the requirements of Chapter II of this Code. No water that does not meet such requirements shall be available in the cannery. Steam shall be provided where necessary in the interest of cleanliness, sterilization, comfort or safety.

Section 11. Toilets, Lavatories, etc. Toilets, washrooms, urinals, drinking fountains and such sanitary facilities shall be such as to meet the requirements of Chapter VII of this Code. An extra lavatory, equipped with the required soap and towels, shall be located in the canning room convenient to the door through which persons pass from toilets.

Section 12. Plumbing. Plumbing shall be as required under Chapter VIII of this Code, and in accordance with local plumbing ordinances not in conflict with this Code.

Section 13. Rest Rooms. All establishments employing over 250 persons shall provide a rest room adequately equipped for emergency use, and to provide first aid.

Section 14. Washing of Hands. Signs shall be conspicuously posted in the various rooms about the cannery directing all employees handling foodstuffs to wash their hands thoroughly after each absence from their post of duty. The management must see that this requirement is complied with.

Section 15. Emergency Medical Kits. Adequate emergency medical kits shall be provided and kept ready for use.

Section 16. Employees' Clothing. All employees who assist in preparing or handling fruits, vegetables, and other food intended for canning, shall wear garments of washable fabrics, and all female employees so engaged shall wear clean washable caps, covering the hair.

Section 17. Offal or Waste Kept from Floor. Offal or waste material from any source shall not be allowed on the floor at any time, but shall be placed in containers, flumes, chutes, and conveyors for removal.

Section 18. Cleaning of Floors and Equipment. All floors, fixtures and equipment shall be cleaned as often as may be necessary to maintain them in a sanitary condition. Utensils coming into contact with food shall, after cleaning, be sterilized by immersion for 2 minutes in boiling water, or by subjecting them to live steam in a closed compartment for 5 minutes.

Section 19. Disposal of Wastes. All solid and liquid wastes must be separated by screening, and their treatment for disposal and ultimate disposal must be according to a system approved by the Chief Sanitary Engineer, of the State Board of Health, and in compliance with Chapter IV of this Code.

Section 20. Disposal of Sewage. Disposal of sewage shall be into a public sewerage system or according to the requirement of Chapter V of this Code. No liquid or solid cannery waste shall be discharged into such sewer, unless it shall have been subjected to a preliminary treatment approved by the Chief Sanitary Engineer of the State Board of Health.

Section 21. Health Certificates. Every person employed in a cannery prior to employment shall be examined by a health officer approved by the State Board of Health or by a registered medical physician. There shall be obtained from such health officer or physician a statement in writing stating that the employee has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis, and has been found free from disease in a communicable form. Such certificate shall show the date of examination. The employer shall have in his possession such certificate for each of his employees. No certificate shall be accepted as meeting the requirements of this section after a period of six months from the date of the examination. No person shall remain in employment at a cannery unless he or she has furnished such certificate to the employer, and both employer and employee shall be responsible for violations of this Section.

Section 22. Certain Employees with Sores to be Excluded. No person with obvious uncleanly habits, or with dermatitis, sores, or other lesions on their hands or arms shall be allowed to work at peeling or sectioning of fruit or vegetables, or handling food to be canned, and it shall be the duty of the person responsible for the operation of the cannery to cause daily inspection to be made of such employees and to immediately exclude those showing described conditions. They shall not be allowed to return to work until such condition has completely healed. Provided, however, that if no communicable disease is involved, such employees may work with rubber gloves.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XII

ABATTOIRS

Section 1. Definitions. For the purpose of these Regulations, the following definitions shall apply:

(a) Abattoir. An abattoir is any slaughtering, meat canning, curing, smoking, salting, rendering, or other similar establishment.

(b) Meat. Meat shall be considered to mean and include any part, or parts, of the edible portion of cattle, swine, sheep, or other animals or poultry, that can be, or that are, ordinarily slaughtered in abattoirs and sold for or used as food for human consumption.

(c) Meat Products. Meat products shall be considered to mean and include any meat or combinations of any meat with any other material prepared as food for human consumption.

(d) Offal. Offal shall mean the inedible portions of animals or poultry handled in the abattoir. This includes tankage from rendering tanks, hair, bones, paunch contents, manure, and similar material.

Section 2. Plans to be Approved. Duplicate copies of complete drawings, covering drainage, sewerage, plumbing, treatment and disposal of wastes and sewage, for new plants or for remodeling or extending existing plants, shall be submitted to the Bureau of Sanitary Engineering of the State Board of Health and approved in advance of construction.

Section 3. Lighting and Ventilation. There shall be abundant light, both natural and artificial, and sufficient ventilation in all rooms and parts of the plant to insure proper sanitary conditions.

Section 4. Drainage. There shall be an efficient drainage and plumbing system for the abattoir and premises, and all drains and all plumbing, drains and gutters shall be installed with traps and vents in conformity with the State Sanitary Code.

Section 5. Disposal of Sewage and Wastes. All sewage and liquid wastes shall be treated to separate solid offal and shall be conducted to a point where it can be disposed of without nuisance and without pollution of waters to the detriment of the public interest. Waste disposal works must be included in plans submitted to and must be approved by the State Board of Health (Chapter V). Offal and solid wastes must be handled, removed from the plant, and disposed of in a sanitary manner so as to cause no nuisance.

Section 6. Water Supply. A water supply must be furnished in adequate quantity and of a potable quality to meet the requirements of the Sanitary Code (Chapter II). Adequate piping must be provided to adequately distribute the water to various parts of the abattoir as may be needed to insure proper sanitary conditions.

Section 7. Floors, Walls, and Ceilings. The floors, walls and ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be of non-absorbent material, concrete or tile, and water-tight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

Section 8. Odors. The abattoir in general, and the rooms and compartments in which any meat or meat product is prepared or handled in particular shall be as free from odors as is practical, and toilet rooms, catch basins, hide cellars, casing room, offal tanks, fertilizer rooms, and stables shall be so located and separated as to keep odors from them in the compartments where edible products are prepared or handled.

Section 9. Insects and Vermin. Every practicable precaution shall be taken to keep the abattoir free from flies, rats, mice and other vermin. Compartments where edible products are handled shall be adequately screened so as to keep them free from flies. The construction of new buildings shall include all reasonable provisions for preventing the ingress and egress of rats. The use of poisons for any purpose in rooms or compartments where any unpacked meat product is stored or handled is forbidden, except under such restriction or precautions as the State Board of Health may prescribe. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden, but so-called rat viruses shall not be used in any part of the abattoir or premises thereof.

Section 10. Dogs and Cats Excluded. Dogs, cats, or other domestic animals shall not be permitted in abattoirs.

Section 11. Sanitary Facilities. The abattoirs shall be provided with adequate dressing rooms, toilet rooms, commodes, urinals, and lavatories, as specified under Chapter VII of this Code.

Section 12. Disinfectants. Properly located facilities shall be provided for cleansing and disinfection of utensils used for, and hands of employees handling, any meat or meat product. Disinfectants used shall be of proven and recognized potency.

Section 13. Cuspidors. Clean cuspidors of such shape as not to be readily upset, and of such material as to be readily disinfected and cleansed shall be provided. They shall be sufficient in number and accessibly placed in all rooms and places, and all persons shall be required to use them when expectorating.

Section 14. Equipment and Utensils. Equipment and utensils used for preparing, processing, and otherwise handling any meat or meat products, shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned, and such as will insure strict cleanliness in the preparation and handling of all meat and meat products. Trucks and receptacles used for inedible products shall bear some distinctive and conspicuous marking and shall not be used for handling edible products.

Section 15. Storage and Handling. Rooms, compartments, places, equipment, and utensils used for preparing, storing or otherwise handling any meat or meat product, and all other parts of the abattoir shall be kept clean and sanitary. Operations and procedures involving the preparation, storing or handling of any meat or meat product shall be strictly in accord with cleanly and sanitary methods.

Section 16. Handling Diseased Carcasses. Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands of grease, immerse them in a disinfectant of recognized and approved potency, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in an approved disinfectant, followed by rinsing in clean water. The employees of the abattoir shall keep their hands clean, and always upon leaving a toilet or urinal, shall wash their hands before handling any meat or meat product or utensil used for same.

Section 17. Aprons and Frocks. Aprons, frocks, and other outer clothing, worn by persons who handle meat or meat products, shall be of material that is readily cleaned, and only clean garments shall be worn. Knife scabbards shall be kept clean.

Section 18. Insanitary Practices. Such practices as spitting on whetstones, placing skewers or knives in the mouth, inflating lungs or casings, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any meat or meat product, are prohibited. Care should be taken to prevent the contamination of meat with perspiration.

Section 19. Vehicles. The vehicles in which any meat or meat product is transported shall be kept in a clean and sanitary condition. Vehicles used in transferring loose meat and meat products shall be closed, or so covered that the contents shall be kept clean.

Section 20. Cleaning Containers. Second hand tubs, barrels, and boxes, intended for use as containers of meat or meat products shall be inspected when received at the abattoir before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food shall be rejected. The use of those in good condition shall be allowed only after thorough cleaning. Steaming after thorough scrubbing and rinsing is essential to proper cleaning of tubs and barrels.

Section 21. Cleaning Tank Cars. Interior of tank cars about to be used for transporting edible meat products shall be carefully inspected for cleanliness. Lye and soda solutions used in cleaning must be thoroughly removed by rinsing with clean water.

Section 22. Adjacent Rooms and Premises. All operating and storage rooms and departments of abattoirs used for inedible products shall be kept in acceptably clean condition. The outer premises of every abattoir, unloading docks and areas where vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly drained, and kept in a clean and orderly condition. All catch basins and waste treatment devices on the premises shall be of such construction and location, and be given such attention as will insure their being kept in acceptable condition with regard to odors and cleanliness. The accumulation on the premises of any material in which flies may breed or hog hair, bones, paunch contents, manure or other offal, is forbidden. No nuisance shall be allowed in any abattoir or on its premises.

Section 23. Health Certificates. No abattoir shall employ, in any department, where any meat or meat product is handled or prepared, any person affected with tuberculosis or other communicable disease. No persons showing open lesions of any nature on their hands or arms or on other parts of the body, shall be allowed to work until a registered medical practitioner shall have certified in writing that such lesions are not due to communicable disease. A health certificate signed by a registered medical practitioner or the health officer shall be required for each employee and kept on file at the abattoir.

Section 24. Horses and Mules. Equinines owned or used by abattoirs on the premises thereof, shall be free of diseases communicable to man.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XIII

MEAT MARKETS

Section 1. Definitions. For the purpose of these regulations, the following definitions shall apply:

- (a) Meat. Meat under this Chapter shall be considered to mean and include any part, or parts, of the edible portion of cattle, swine, sheep, or other animals, that can be, or that are, ordinarily slaughtered in abattoirs and sold for or used as food for human consumption. The term "meat" also shall include fish, fowl or game.
- (b) Meat Products. Meat products under this Chapter shall be considered to mean and include any combination of meat or meats with any other material prepared for human consumption.
- (c) Meat Markets. Meat markets under this Chapter shall be considered to mean and include any buildings, houses, or enclosures in which meats or meat products are offered for sale.

Section 2. Building. The building in which the meat market is located shall be of such nature that it may be readily kept in a sanitary condition and in good repair.

Section 3. Floors. Every meat market shall have sufficient floor area to accommodate all the necessary operations. All floors shall be of smooth concrete, tile, or tight wood construction. When drains are used, they must be trapped and shall connect with the sanitary sewerage system. Clean, sifted sawdust may be used on the floors, provided it is changed often enough to keep it clean and free from meat scraps. All floors shall be cleaned sufficiently often to keep them in a clean and sanitary condition. Storage, machinery, merchandise and other floor encumbrances should be protected or sufficiently elevated as not to interfere with the cleaning of the floors. Dry cleaning of floors shall not be permitted, but cleaning should be by washing, mopping or sweeping, with water, moist sawdust, or sweeping compound. During this cleaning, all meat and meat products shall be covered, or otherwise protected from dust.

Section 4. Walls and Ceilings. All walls and ceilings in a meat market shall be constructed of smooth, washable, non-absorbent material, free from cracks, crevices and open joints, and shall be kept well painted. All right angles where walls and floors meet should be constructed with a rounded sanitary joint so as to be easily cleaned. The walls and ceilings shall be cleaned sufficiently often to prevent cobwebs and accumulations of dust or other contaminating substances.

Section 5. Screening. All outside openings shall be effectively screened and such screens shall be kept in good repair. All screen doors shall open outward and shall be self-closing without leaving cracks through which flies and other insects may pass. All necessary procedures shall be carried out to control flies and the market shall be free from such at all

times. Large fans protecting doorways may be used in lieu of screen doors, provided they are found effective.

Section 6. Water Supply, Toilets, Lavatories, etc. Water supply, toilets, washrooms, and other sanitary conveniences shall be furnished in meat markets in compliance with Chapter VII of this Code. Signs shall be conspicuously posted requiring all help to wash hands before beginning work, after visiting toilets.

Section 7. Wash Sink. A wash sink of adequate size with adequate hot and cold running water and the necessary soap or washing powder, shall be installed for the washing of trays, utensils and other equipment used in the market. Adequate protection to prevent splashing of the walls behind the sink shall be provided. Where no other lavatory provisions are made for washing the hands, the wash sink shall be equipped with a combination faucet permitting the proper mixing of hot and cold running water, and the required soap and individual towels shall be furnished.

Section 8. Cleaning of Utensils and Equipment. All counters, blocks, or other equipment upon which meat or meat products are handled shall be thoroughly cleaned at least once each day and as much oftener as may be necessary to keep them clean and sanitary. No trays, racks, or containers shall be re-used without thorough washing. All knives, saws, cleavers, grinders, and other tools, utensils, and machinery used in handling, cutting, chopping, grinding, mixing, or otherwise processing the meat or meat products, shall at least once each day be thoroughly cleaned and rinsed with hot water and a suitable soap, washing powder, or other detergent.

All meat blocks shall be free from holes, cracks, and crevices, and shall be kept clean by some effective method. No oil cloth, or newspaper, shall be used on any counter, table, or shelf where meat or meat products are handled, and clean new wrapping paper only shall be used in weighing the products upon sale.

Section 9. Handling of the Meat and Meat Products. Meat and meat products for sale or on display shall be properly covered to protect them effectively from contamination by flies, dust, vermin, handling by customers, or from other sources of contamination.

No meat or meat product, except cured meats, shall be kept exposed outside of refrigerators, or refrigerated display cases, except in such quantities as are needed for immediate transfer, sale or display purposes, and shall be arranged in such display cases or refrigerators in an orderly sanitary manner. Smoked or salted meat or meat products, may be kept outside of refrigerators, provided they are in a clean box raised well above the floor level so as to be inaccessible to dogs, cats, rats, and other animals. No meat shall be stored directly upon the floor.

No meat or meat product transported to a meat market shall be received into that market unless the meat, whether in entire carcasses, halves, quarters or cuts, has been thoroughly covered and wrapped in clean cloths, or in some other manner, as to protect it from dust, flies, sun, rain, or other sources of contamination.

No meat or meat product shall be wrapped in newspapers, or previously used wrapping paper.

No customers, or other persons directly employed in the market, shall be permitted to handle fresh meats and meat products intended for sale to the public and display cases shall be arranged so as to prevent such handling.

No person shall be allowed to sit or lie on counters or chopping blocks, or where meat is handled.

Section 10. Cold Storage Facilities. Sufficient refrigerator space shall be provided to accommodate the volume of business conveniently. Refrigeration shall not be considered satisfactory if the temperature in any part of the refrigerator or display cases exceeds 40 degrees Fahrenheit at any time. All refrigerators, meat boxes, and display cases shall be kept clean, sanitary, and free from objectionable odors. All treads, false floors, or other obstacles to the cleaning of floors and other parts in the refrigerator or cold storage room shall be easily removable. Drains from refrigerators, cold storage rooms, or display cases shall discharge into a sanitary sewer only through an air break and trap.

Section 11. Garbage and Refuse Disposal. All meat markets shall be provided with covered galvanized iron cans of sufficient size (not exceeding 20 gallons) and number to receive all refuse, offal, filth, meat scraps, bones, rubbish, and other waste materials that may originate around meat markets. Such cans shall be kept tightly covered at all times, so that the contents are kept protected from flies, rodents, vermin and animals. The contents of the cans shall be completely removed from the premises at least once every 24 hours, and the cans thoroughly washed.

Section 12. Certain Operations and Materials not Permitted. No spoiled or tainted meat or meat products shall be offered for sale, stored, or kept on the premises. No live poultry or live animals of any kind shall be kept in the sales room of the meat market, nor shall this room be used for sleeping or domestic purposes.

The evisceration, skinning, drawing, dressing (except in the case of poultry), or any other operation other than the cutting, slicing, or grinding of meat to facilitate its use, handling or sale, shall be strictly prohibited in market sales rooms.

Section 13. Health of Employees. No person suffering from a communicable disease, or is known to be or suspected of being a carrier of a communicable disease, shall be employed or permitted to remain on the premises of a meat market. Each owner or employer in a meat market shall have in his possession for himself and each individual employee, a health certificate or "health card" issued by a local health officer approved by the State Board of Health. Such certificate or card shall certify that the person to whom the certificate is issued has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis and an X-ray or fluoroscopic examination of the chest for tuberculosis, and has been found to be

free from any disease in a communicable stage. Provided, however, that where health cards are to be issued by a local health officer, the person applying may have the examination as heretofore provided by an approved registered Doctor of Medicine of his own selection, and such doctor will report his findings in writing to the health officer, who will issue the required card or certificate.

Section 14. Premises and Surroundings. All waste materials, obsolete and unnecessary objects, and rubbish of all kinds, shall not be permitted to accumulate in or immediately around the market.

Store rooms, basements, closets, and other parts of the building, pens or coops for poultry or live animals, and all outside premises, shall be kept in a clean, orderly and sanitary manner.

Section 15. Food Unsafe for Human Consumption to be Destroyed. It shall be the duty of the State Health Officer or health officer duly deputized by the State Board of Health, or their agents duly authorized to enforce these regulations, to seize and destroy or render inedible by applying kerosene or similar material to any and all foods covered by this chapter of the Sanitary Code found to be unwholesome or to be not produced and handled in compliance with the Sanitary Code so that they are rendered unsafe for human consumption.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XIV

SHELLFISH

Reference is made to Chapter 381, Sections 381.49 - 381.59, Florida Statutes 1941 and amendments thereto.

Definitions.

The following definitions shall apply in the interpretation of this Chapter:

Approved. The term "approved" means under conditions, procedures and construction acceptable to the Regulatory Authority.

Area, Growing. Growing area is any area in which market shellfish or seed shellfish are growing.

Employee. The term "employee" or "handler" means any person who handles the shellfish or is employed at any time in a room in which shellfish are stored or processed.

Floating. Floating consists of holding market size shellfish on structures of wood or other material supported by pontoons or piling in shallow bodies of water adjacent to shore.

Plant. The term "plant" shall mean any establishment where shellfish are processed or stored.

Regulatory Authority. The term "Regulatory Authority" shall mean the State Board of Health, Bureau of Sanitary Engineering, and their duly authorized representatives.

Shellfish. The term "shellfish" means all fresh or frozen oysters, clams, scallops and mussels either shucked or in the shell, and any fresh edible products thereof.

Shellstock Storage, Dry. Dry storage is the storage of market shellstock out of water.

Shellstock Storage, Wet. Wet storage is the storage in water of shellfish intended to be marketed within three months, whether the storage be in natural bodies of water or in tanks containing sea water. (Sec. 4 (a) to f (d).

Section 1. Certification.

(a) Certificate for Production Required. It shall be unlawful for any plant or person to engage in the gathering, shucking, packing, or repacking of shellfish for sale without having complied with these regulations and having applied for and obtained a certificate from the Regulatory Authority.

- (b) Certificate Application. Written application on forms provided must be filed with the Regulatory Authority before gathering for market or operation of the plant begins each fiscal year (suggested building plans and specifications are available without charge from the Regulatory Authority.)
- (c) Certificate Issued. Certificate and number shall be issued only after an inspection by the Regulatory Authority of the growing areas and plant has revealed that the sections of this Chapter have been complied with.
- (d) Certificate Expiration. All certificates shall be re-issued annually to expire automatically on August 31.
- (e) Certificate Not Transferable. Certificate and number shall not be transferable.
- (f) Certificate Revoked. Certificate and number may be revoked by the Regulatory Authority at any time for violations of any section or sections of this Chapter. Continued indifference in complying with these regulations will necessitate the taking up of the certificate and number.
- (g) Certificate Identification Containers. The packers certificate number preceded by the State abbreviation shall be impressed, embossed, lithographed, or otherwise permanently recorded on the container or on the cover if the cover becomes an integral part of the container during the sealing process. (Example - Fla. 10). The date of shucking shall be impressed, embossed, or otherwise permanently recorded on the container.
- (h) Certificate Identification Shellstock. Shellstock shall be identified by a tag securely fastened to the shipping container and bearing the certificate number of the producer, his name and address, the name and address of the consignee, the kind and quantity of shellstock in the container and the date the shellfish were taken from the water.
- (i) Certificate Identification Out of State. No shellfish from sources outside of the State of Florida shall be brought into this State for the purpose of resale or public distribution unless the product bears evidence of certification from its State or Nation based on similar requirements as outlined in this Chapter.
- (j) Certificate of Health Required. All employees including gatherers, shuckers, packers, and transporters, or other persons handling or coming in contact with shellfish, shellfish storage areas or work rooms shall submit to the management of the shellfish plant a certificate of health issued in accordance with the regulations of the Florida State Sanitary Code and shall comply with all the hygienic requirements herein and the regulations of the aforesaid Code heretofore and hereinafter adopted and promulgated. Examinations for health certification shall include the examination of authentic specimens of urine and feces in a laboratory approved by the Florida State Board of Health. Such laboratory examination of specimens submitted by the applicant shall include laboratory techniques, which will rule out the presence of typhoid bacilli, salmonella organisms, and dysentery bacilli. The examination shall also include any other tests, indicated by the Regulatory

Authority to detect a case or carrier of any communicable disease.

Signs excluding all unauthorized persons shall be posted on all entrances to processing rooms and storage areas or work rooms.

If the employee, owner or manager of a shellfish plant has reason to suspect that any worker has contracted or is a carrier of a communicable disease, the employee or the employer shall immediately notify the proper health authority who shall take such action as may be appropriate. Pending such action by the health officials or the recovery of the employee, said employee shall be excluded from contact with shellfish, shellfish storage areas and the shellfish plant. Persons with open wounds or infected lesions on the exposed parts of the body shall be excluded from contact with shellfish or the shellfish plant.

Section 2. Growing Areas.

(a) Surveys. It shall be unlawful for any plant or person to market any shellfish from any growing area prior to sanitary and bacteriological surveys having been made by the Regulatory Authority and a certificate to the gatherers has been issued.

(b) Approved Shellfish Growing Areas. Approved oyster growing areas shall satisfy the following conditions:

The sanitary survey shall disclose no likelihood that human fecal discharges reach the area in dangerous concentrations or before sufficient time has elapsed to render such discharges innocuous. The median bacteriological content of samples of water collected from those portions of the area determined by sanitary surveys to be most probably exposed to fecal contamination shall not show the presence of organisms of the coliform group in excess of 70 per 100 ml. of water expressed in terms of most probable numbers (MPN) in a series of samples from each station sufficient to determine the conditions existing. These samples shall have been collected throughout the suspected area during one or more market seasons. The samples shall have been collected under various stages of tide and with due consideration to varying weather conditions. Bacteriological re-examinations of the area shall be made whenever periodical sanitary surveys made not less frequently than once every two years, indicate that there may have been a significant increase in the quantity of sewage entering the area since the last bacteriological examinations were made.

(c) Grossly Polluted Closed Areas. If the sanitary survey discloses that the area is either obviously subject to gross pollution by direct discharge of sewage and other wastes; or is demonstrably exposed more or less continuously to even slight direct contamination with human fecal discharges from nearby sources ashore; or if an area usually of good quality is exposed to occasional direct and immediate contamination with human fecal discharges; or if bacteriological examinations indicate that the degree of contamination is greater than that tolerated for moderately polluted areas, then such areas shall be declared to be a grossly polluted area from which the taking of oysters for market purposes shall not be permitted.

(d) Moderately Polluted Restricted Areas. After making sanitary and bacteriological surveys, an area shall be declared to be a moderately polluted restricted area if it is shown that:

(1) The area is intermediate between approved and grossly polluted areas with regard to exposure to and protection against fecal pollution.

(2) The bacteriological survey discloses that the median bacteriological content of the water expressed in terms of the most probable number (MPN) of coliform organisms per 100 ml. lies between 70 and 700 and if,

(3) The sanitary survey shows that such contamination is probably of human origin.

(e) Re-Laying. Oysters may be re-laid from a polluted area to an approved area only during the closed season for marketing; provided that re-laying is done not less than 15 days prior to the opening of the next market season, and is done only with the written permission of and under such restrictions as may be made by the Regulatory Authority to prevent polluted oysters from reaching the consumer.

Section 3. Sampling and Testing.

(a) Samples. Samples of shellfish may be taken and examined by the Regulatory Authority at any time or place. Samples of shellfish shall be furnished by operators of plants, trucks, carriers, stores, restaurants and other places where shellfish are sold. "Swab tests" of all utensils and equipment, chemical residual tests and temperature tests of bactericidal treatment waters may be made as often as deemed necessary by the Regulatory Authority.

(b) Procedures Employed in the Bacteriological Examination of Shellfish and Shellfish Waters. The procedures followed are those given in the report of the American Public Health Association Standard Methods Committee to the Committee on Research and Standards, and/or procedures hereinafter adopted and promulgated by the said Committee, Journal of the American Public Health Association, Vol. 33, No. 4, May 1943, pp 582-91.

These procedures include those for bacteriological examination of shellfish growing waters and for bacteriological examination of shellfish. The following applies to the interpretation and application of results obtained from the bacteriological examination of oysters only:

When an M.P.N. value of 230 or more of coliform organisms per 100 ml. of sample in oyster shellstock sampled at the growing areas or in shellstock or shucked oysters at the point of shucking, shall be interpreted as an indication of unfavorable conditions or practices surrounding the production and handling of the product and shall necessitate investigation. An M.P.N. value of 2400 coliform organisms per 100 ml. may be tolerated in some samples. If this occurs in more than two consecutive samples, corrective measures shall be enforced by the Regulatory Authority.

(c) Examination of Mussels and Clams for Presence of Poison. A representative number of samples of mussels and clams shall be collected from growing areas suspected of containing poisonous shellfish and examined by the State Board of Health for the presence of poison before mussels and clams intended for human consumption shall be taken from such growing area.

Section 4. Conditioning - Cleansing - Floating - Wet and Dry Storage.

(a) Conditioning. Conditioning of shellfish from approved growing areas shall be permitted only in the following manner:

- (1) Written permission shall be obtained from the Regulatory Authority.
- (2) The tank is of impervious material, water-tight and with relatively smooth inside surfaces to permit adequate cleansing; so located that the bottom of the tank is at least one foot above the extreme high water mark of the water body adjacent to it, and the tops of the sidewalls at least four inches above the level of the contiguous floor or ground surface.
- (3) Floor or ground surfaces adjacent to the tank slope away from it to permit effective and complete drainage.
- (4) Water for the process is obtained from a natural body of water, the quality of which, when treated, is equal to or better than that specified in the Public Health Service Drinking Water Standards. (2440).
- (5) Applied water is maintained in such condition by the continuous or intermittent application of chlorine to it that the chlorine residual does not fall below 0.05 ppm.
- (6) Water used for conditioning on entering the tank is:
 - a. Free from objectionable settleable solids;
 - b. Of a salinity at least equal to that to which the shellfish are accustomed, such salinity to be determined by the use of a hydrometer;
 - c. Of a bacteriological quality at least equal to that for drinking water;
 - d. Carrying a chlorine residual of not less than 0.5 ppm as determined by the orthotolidine test 15 minutes after the chlorine application, or determined by some equivalent test.
- (7) A fill-and-draw tank is emptied at least once every 24 hours and a continuous-flow tank receives applied water at a rate that will fill it in not more than 24 hours.
- (8) The oxygen content of the cleansing water at all points in the tank is maintained at not less than 30 per cent saturation.

- (9) The operator is experienced in this type of work or possesses a satisfactory knowledge of the principles of water treatment and bacteriology and satisfies the State Health Department that he is fully capable of operating the plant concerned.
- (10) Plant employees possess at least the health qualifications outlined for a shucker in Section (1) (j).
- (11) Unauthorized persons as well as animals are excluded from the plant.
- (12) Boots to be worn by an employee while working in a conditioning tank are used for this purpose only and are washed in chlorinated water containing at least 50 parts per million chlorine before the employee enters the tank.
- (13) Suitable operating reports are submitted at least monthly to the Regulatory Authority.
- (b) Cleansing. Shellfish for artificial cleansing shall be taken only from clean or moderately polluted growing areas. Artificial cleansing shall be permitted only in the following manner:
- (1) Written permission shall be obtained from the Regulatory Authority.
 - (2) The tank is water-tight and with smooth inside surfaces to permit adequate cleansing; so located that the bottom of the tank is at least one foot above the extreme high water mark of the water body adjacent to them, and the tops of the sidewalls at least four inches above the level of the contiguous floor or ground surface.
 - (3) Floor or ground surfaces adjacent to the tank slope away from it to permit effective and complete drainage.
 - (4) Water for the process is obtained from a natural body of water, the quality of which is equal to or better than that specified for approved growing areas and after treatment meets the same requirements as specified for the water used in conditioning. Sec. (4) (a)(4).
 - (5) Applied water is maintained in such condition by the continuous or intermittent application of chlorine to it that the chlorine residual does not fall below 0.05 ppm.
 - (6) The oxygen content of the cleansing water at all points in the tank is maintained at not less than 30 per cent saturation.
 - (7) Only live clean-washed shellfish, having a coliform content of less than 24000 per 100 ml. expressed as M.P.N., and the shells of which are sufficiently whole to permit their retention of shell liquor are submitted to the process, and adequate precautions are taken to prevent shellfish intended for cleansing from reaching the market before cleansing is completed.

- (8) Shellfish are treated for a period of not less than 24 hours in water having a temperature above 50 degrees F.
- (9) The results of tests for each batch of oysters cleansed give M.P.N. coliform concentrations of not more than 230 per 100 ml.
- (10) No treated shellfish are released for consumption without authority of a plant operator approved or licensed by the State Regulatory Authority.
- (11) The plant operator is experienced in this type of work, or possesses a satisfactory knowledge of the principles of water treatment and bacteriology and has been approved by the State Health authorities.
- (12) Unauthorized persons, animals and rodents are excluded from the plant.
- (13) Plant employees possess at least the health qualifications outlined for a shucker, Section 1 (j).

(c) Floating & Wet Storage. Floating and wet storage as defined in Definitions shall not be practiced unless written approval is given each year by the Regulatory Authority. The presence of usable floats in the water or bedding near shore shall be deemed to be evidence that floating or wet storage is being practiced.

(d) Shellstock Storage, Dry. Shellstock in dry storage shall be adequately protected from contamination at all times.

Section 5. Plant Arrangement.

(a) Separate Rooms. Unless shellfish are shucked directly into packing containers with no further processing, the shucking and packing operations shall be done in separate rooms. There shall be installed in the partition between the two rooms an impervious delivery window shelf through which the shucked stock is passed to the packing room.

(b) Storage. An adequate size room or compartment shall be provided for bulk storage separate from the workrooms. Provision shall be made for storing employees' outer garments, aprons, gloves, and accumulated articles in a separate room or lockers. Purses, lunches and small personal articles may be kept in a cabinet in the shucking room. Packing cans and lids for daily use shall be kept in a carton on an elevated rack conveniently located in the packing room. An impervious rack shall be provided over the utensil sinks for storage of shucking buckets.

(c) Equipment Space. Adequate space shall be provided for space heating unit, utensil sinks, handwashing sinks and refrigeration.

Section 6. Construction Boats - Plant - Equipment.

(a) Boats. All boats used for tonging, dredging, or transporting shellfish (including "buy" boats) shall be so constructed, and maintained as to prevent contamination of the shellfish in the boat. Tonger's skiffs shall be provided with false bottoms.

(b) Floors. The floors of the processing rooms shall be constructed of smooth impervious concrete or other impervious material, free of cracks, holes or uneven surfaces, graded not less than one quarter inch to one foot and maintained in this aforesaid condition. In a frame building the floors when poured shall form a curb not less than two inches high, placed between and flush with the studding so as to receive the overlap of the wall covering. In a concrete block building footing and floors should be poured at the same time.

(c) Walls. Interior walls of the processing rooms to a height of not less than four feet from the floor shall be covered with smooth impervious material, light colored and washable. The wall covering shall overlap the floor curb. At shucking benches smooth, washable, impervious back walls shall extend to ceiling. Window ledges shall be covered with impervious material and slope not less than forty-five degrees into bench.

(d) Ceilings. In the shucking room the ceiling (or roof) shall be tight. Ceiling or roof over shucking benches shall be finished in washable light colored paint.

The packing room shall be ceiled overhead with a tight smooth washable material.

(e) Shellstock Storage Bins. Walls and floors shall be constructed of an impervious material. Smooth, free from cracks, holes, or other uneven surfaces. Floors shall be elevated from flooding, protected from foot traffic and graded one quarter inch to one foot.

(f) Shucking Benches - Blocks & Stands. Bench and walls shall be of an impervious material. Smooth, free of cracks or crevices. An impervious or impervious lined shute not less than 7 inches in diameter shall be provided from the bench to the outside or a 7 inch hole to the floor. There shall be no ledges, shelves, or nails above the benches where miscellaneous articles might accumulate.

Shucking blocks shall be removable of solid one piece construction. Foot stands shall be of finished material and painted where hand contact occurs.

(g) Shell Disposal Area. Unless plant is over water where fill is being made platform receiving shell waste shall be concrete, draining to water or tile line.

(h) Equipment. Flumes, blowers, vats, sinks, lavatories, tables, stands or shelves shall be made of a non-corrosive impervious material, constructed in such a manner as to eliminate grooves, seams, holes and cracks. All seams and joints shall be well filled with solder and dressed to a smooth surface. Conveyors, if used, shall be so constructed that the shucked product will not be contaminated by their use.

The air pipes in blowers shall be removable or so located that cleaning is not difficult. The portion of the air pipes below the tank liquid level shall be of smooth, not-readily corrodible, impervious material. There shall be a sanitization connection of adequate size to the air line of the blower above the tank liquid level by which steam, hot water, or chlorine solution may be forced through the line.

Perforations in the skimmers, colanders, and blower trays shall be smooth to facilitate cleaning. Skimmers, ladles, and colanders of wire mesh construction are not permitted. Several types of blowers have narrow and deep compartments along their sides or at corners, separated from the main part of the blower by a perforated plate. The area thus formed is very difficult, if not impossible, to clean and offers an ideal place for dirt and slime to collect. Where this occurs the plates shall be removed or the space tightly sealed from the main part of the tank.

Pipes shall be supported at a sufficient distance above the bottom of the tank to allow easy passage of a brush between the pipes and tank bottom.

Air pump intakes shall be protected against contamination.

Shallow tanks and tubs shall be elevated by legs, by a table, or by a bench to raise the top rim at least three feet above the floor.

(i) Utensils. All utensils such as skimmers, shucking pails, dip cans, tubs, measures, buckets, paddles, dippers, knives, and hammers shall be made of a not-readily corrodible, smooth, impervious material, constructed in such a manner as to eliminate grooves, seams and cracks where foreign material and slime might collect. All seams and joints shall be well filled with solder and dressed to a smooth finish.

(j) Utensil Sinks. Utensil washing sinks shall be three compartment if chlorine sterilization is used. Hot and cold water shall be piped to the sink. All compartments shall be big enough to submerge the largest receptacle coming in contact with the product.

(k) Refrigeration Facilities. Refrigerators shall have ample capacity to store all shucked shellfish received, packed or stored in the plant. The refrigerators shall be well drained, well insulated and have impervious lining. In cabinet types lining shall overlap the top edges.

Ice receiving box shall be of impervious construction protected from foot traffic and flooding.

(l) Aprons & Gloves. Aprons or coats shall be washable and of water repellent material. If gloves are worn they shall be of washable or waterproof material.

Section 7. Basic Sanitation.

(a) Water Supply. The plant shall be provided with an adequate supply of hot and cold water, under pressure, source and installation to be approved by the

Regulatory Authority. The supply shall be accessible to all parts of the plant, and of a safe sanitary quality, meeting the Florida State Board of Health Standards. No cross connections with unapproved water supplies shall be permitted.

(b) Sewage Disposal - Plant and Boats. Every shellfish plant shall provide separate sanitary toilets for each sex (and where colored persons are employed, separate toilets must be provided for their use). For women employees there shall be provided not less than one toilet seat for every 25 women employees or major fraction thereof. For male employees there shall be provided not less than one toilet seat and one urinal for each 40 men or major fraction thereof, conveniently located, but not opening directly into any work room. Such toilets, urinals, and disposal units shall be constructed in accordance with the requirements as outlined in Chapters V and VII of the Florida State Sanitary Code.

Separate toilet facilities for each sex shall not be required where family shucking is carried on and satisfactory toilet facilities are available for family use in the home or conveniently located with respect thereto.

During the marketing season no body excretions shall be discharged overboard from a boat used in harvesting shellfish while it is in areas from which shellfish are being dredged, tonged, or otherwise gathered.

(c) Drainage. Drainage of floors, bins, benches, refrigerators, sinks, skimmers shall be sufficient and rapid. All disposal outlets and disposal facilities shall be subject to the approval of the Regulatory Authority.

(d) Screening & Fly Control. All openings in the plant shall be effectively screened with not less than 16 mesh screen wire. All outer screen doors shall open outward and be self-closing. Approved fly control procedures shall be practiced as directed by the Regulatory Authority.

(e) Handwashing Sinks. An adequate number of lavatories with running hot and cold water shall be provided, so located that their use by plant personnel can be readily checked. A supply of soap and a container of chlorine solution shall be provided at all times. Signs shall be posted in the toilets and over the lavatories warning the employees to wash their hands thoroughly.

Section 8. Environmental Sanitation.

(a) Heating and Ventilation. Work rooms shall be heated when necessary to a comfortable temperature (65-72 degrees F.) and ventilated so that workers may operate with safety and efficiency and without impairing their health. At least 10 square feet of floor space shall be provided for each processor.

(b) Light. Windows and other openings shall have an aggregate area of not less than one-tenth of the total floor area and shall be so arranged as to insure proper light distribution. Light intensity of not less than five foot candles shall be maintained on all working surfaces. When necessary, natural light shall be supplemented with artificial light.

Section 9. Cleanliness.

(a) Personal Cleanliness. All workers shall wear clean outer garments protected with clean water-proof washable aprons or coats. Shuckers gloves shall be thoroughly washed and rinsed in chlorine solution daily. No employee shall return from a toilet or enter the plant to work without first having washed and chlorinated his or her hands. The packer shall not skim or pack after doing other chores without washing and chlorinating his or her hands.

(b) Equipment and Utensil Cleanliness. Refrigerators, ice crusher and box shall be washed out once a week or more often if necessary. The handwashing sinks, the utensil sinks, their drain boards and splash-backs shall be kept clean.

All pieces of equipment and utensils which come in contact with shucked shellfish shall be thoroughly scoured in hot water with a good detergent until clean at the end of each days operations. Air pipes in blowers shall be removed at the end of each days packing operations and their interior and exterior surfaces thoroughly cleaned.

(c) General Cleanliness. The walls, benches, shucking blocks, bins and floors shall be scrubbed and flushed with approved water at the end of each days operations. Toilets, dressing rooms, sinks, clothes compartments, storage rooms, windows and sky lights shall be kept clean. The premises in general, both inside and out, shall be kept tidy, free of trash and accumulated non-essentials.

(d) Bactericidal Treatment. All utensils which come in contact with shucked shellfish shall after cleaning, be subjected to a bactericidal treatment procedure approved by the Regulatory Authority.

Large equipment such as skimmers, flumes and blowers shall be subjected to bactericidal treatment immediately before use.

The shucking benches, refrigerators, the ice crusher and box shall be flushed with chlorine solution after cleansing. Before filling, containers and lids are to be rinsed through an approved bactericidal solution in the packing room.

Section 10. Operation.

(a) Shucking Operation. The practice known as "drag" returning meats over one gallon from the skimmer to the shucker is prohibited. Immediately after each delivery to the packing room the shucking bucket shall be thoroughly rinsed with water under pressure.

(b) Packing and Sealing. Shucked shellfish shall be packed and shipped in single-service containers made of clean impervious material positively sealed or in such containers so sealed that tampering can be detected. Shipping containers shall not be re-used by the shellfish industry.

(c) Repacking and Refilling. The packing of shucked shellfish should take place only in the same plant as the one in which they are shucked. If

repacking is practiced, it shall be done strictly in accordance with all the requirements stipulated for packing plants. The stock to be repacked must be received at the repacking plant in approved shipping containers. Containers shall show the earliest date of shucking of stock packed therein, as well as the plant or plants in which the stock was shucked.

Because of the "bleeding" nature of many Florida oysters, refilling the container to assure a full pack of meats is practiced. Before refilling workmen's hands shall be clean. Any instrument used to remove lid shall be clean and sanitized. Previously packed containers shall be kept free of ice drainage and other contamination.

(d) Packing and Shipping Shellstock. The washing of shellstock, when necessary, shall be done either with water obtained from sources approved by the Regulatory Authority or from approved shellfish areas. All shellstock, except that consigned to a shucking plant, shall be packed and shipped in clean containers such as barrels, bags, crates, or boxes under conditions which will prevent spoilage or contamination. When consigned to shucking plants in bulk, shellstock may be packed and shipped in such vehicles as clean railroad cars, trucks, and boats, under conditions which will prevent spoilage or contamination. Storage facilities shall be at least equal to those described in 4 (d). Trucks, vehicles, and conveyances are to have impervious lining properly drained. Trucks are to be covered or have tarpaulin over shipments. A dealer holding a certificate for shellstock only, or as a reshipper, shall not shuck any shellfish.

(e) Refrigeration. Shucked shellfish shall be cooled to a temperature of 50° F. or less within two hours after the shellfish are shucked and shall be kept at or below that temperature until delivered to the consumer. If shucked shellfish are frozen they shall be kept in a frozen condition until delivered to the consumer. Shucked shellfish shall be frozen and stored in accordance with methods and conditions approved by the Regulatory Authority. A thermometer shall be kept in the refrigerator at a point predetermined to have approximately the highest temperature.

(f) Ice and Procedure. Ice shall be obtained from an approved source and shall be stored and handled in an approved manner. No ice or ice drainage shall be allowed to come in contact with shucked stock after processing has been completed. Containers with inverted lids stored under ice is prohibited.

(g) Shell Disposal. Shells from which meats have been removed shall be promptly taken from the shucking room and disposed of so that the shucked product can in no way become contaminated.

(h) Rodents and Vermin. Rat proofing and control measures to eliminate rodents and vermin shall be practiced where necessary. Animals shall be excluded from the building interior.

(i) Supervision. The plant owner or management shall designate an individual to be responsible for the compliance with those sections of this chapter having to do with operation, plant cleanliness and personnel. It shall be this person's responsibility to see that the cleansing and sanitizing procedures are

carried out within two hours of the terminating of each days operation. The management shall see that these responsibilities are carried out satisfactorily either by this individual or themselves.

Section 11. Records.

To permit tracing readily to the point of origin any shellfish on the market, it is necessary that complete and accurate records be kept by every shellfish dealer.

Satisfactory Compliance: This item shall be deemed to have been satisfied if:

- (a) Shucking plants record the dates and dealers from whom purchases are made or areas where shellfish are taken and persons to whom sold.
- (b) Shellstock dealers' records include the date, persons from whom purchased, quantity and kind of shellfish, and the dealers to whom sold.
- (c) Reshippers record the dates and dealers from whom purchases are made and those to whom sales are made together with kind and quantity of shellfish involved.
- (d) Such records shall be open to inspection at any time, during business hours, by any duly authorized representative of the Regulatory Authority.

Section 12. Condemnation and Destruction.

- (a) The condemnation, seizure, and destruction by the Regulatory Authority of:
 - (1) Deteriorated or contaminated shellfish;
 - (2) Shellfish from any original source other than an establishment which holds an unrevoked certificate;
 - (3) Shellfish in containers which do not display a legibly embossed, stamped, or lithographed certificate number;
 - (4) The contents of shellfish containers of which the seal of the lid is broken; or,
 - (5) Filled or unfilled containers embossed, stamped or lithographed with the certificate number of a packing plant other than that of the packing plant in which they are found, are hereby authorized.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

CHAPTER XV

Crab, Lobster, Crayfish, and Shrimp Meat Cooking & Packing Plants

Reference is made to Chapter 381, Sections 381.49-381.59, Florida Statutes 1941 and amendments thereto.

Definitions.

The following definitions shall apply in the interpretation of this Chapter:

Approved. The term "approved" means under conditions, procedures, and construction acceptable to the Regulatory Authority.

Crustacea. The term "crustacea" means any crab, lobster, crayfish, or shrimp either shucked or in the shell and any edible product thereof.

Employee. The term "employee" means any person employed to handle the crustacea or who enters an area where crustacea are stored or processed.

Plant. The term "plant" means any establishment where crustacea are processed or stored.

Regulatory Authority. The term "Regulatory Authority" means the State Board of Health, Bureau of Sanitary Engineering and their duly authorized representatives,

Section 1. Certification.

(a) Certificate for Production Required. It shall be unlawful for any plant or person to engage in the production for sale of cooked or processed crustacea without having complied with these regulations and having applied for and obtained a certificate from the Regulatory Authority.

(b) Certificate Application. Written application on forms provided must be filed with the Regulatory Authority before operation of the plant begins each year (suggested building plans and specifications are available without charge from the Regulatory Authority).

(c) Certificate Issued. Certificate and number shall be issued only after an inspection of the plant by the Regulatory Authority has revealed that the sections of this Chapter have been complied with.

(d) Certificate Expiration. All certificates shall be re-issued annually to expire automatically on November 15.

(e) Certificate Not Transferable. Certificate and number shall not be transferable.

(f) Certificate Revoked. Certificate and number may be revoked by the Regulatory Authority at any time for violation of any section or sections of this Chapter. Continued indifference in complying with these regulations will necessitate the taking up of the certificate and number.

(g) Certificate Number Containers. The packers certificate number with the crustacea identification letter preceded by the State abbreviation, e.g., (FLA-10-C) shall be impressed, embossed, lithographed or otherwise permanently recorded on the container or on the cover if the cover becomes an integral part of the container during the sealing process.

(h) Certificate Identification Out of State. No cooked crustacea meat from sources outside of the State of Florida shall be brought into the State for the purpose of resale or public distribution unless the product bears evidence of certification from its State or Nation based on similar requirements as outlined in this Chapter.

(i) Certificate of Health Required. All employees including crabbers, processors, pickers, packers, and transporters or other persons handling or coming in contact with crustacea, crustacea storage areas or work rooms, shall submit to the management of the crustacea plant a certificate of health issued in accordance with the regulations of the Florida State Sanitary Code and shall comply with all the hygienic requirements herein and the regulations of the aforesaid Code heretofore and hereinafter adopted and promulgated. Examinations for health certification shall include the examination of authentic specimens of urine and feces in a laboratory approved by the Florida State Board of Health. Such laboratory examinations of specimens submitted by the applicant shall include laboratory techniques, which will rule out the presence of typhoid bacilli, salmonella organisms, and dysentery bacilli. The examination shall also include any other tests, indicated by the Regulatory Authority to detect a case or carrier of any communicable disease.

Signs excluding all unauthorized persons shall be posted on all entrances to any processing rooms and storage areas.

If the employee, owner or manager of a crustacea plant has reason to suspect that any worker has contracted or is a carrier of a communicable disease, the employee or employer shall immediately notify the proper health authority who shall take such action as may be necessary. Pending such action by the health officials or the recovery of the employee, said employee shall be excluded from contact with crustacea, crustacea storage areas and the crustacea plant. Persons with open wounds or infected lesions on the exposed parts of the body shall be excluded from contact with crustacea or the crustacea plant.

Section 2. Plant Arrangement.

(a) Separate Rooms. Picking and packing operations shall be separated from the cooking, backing, and washing operations by a separate room or rooms. Offices and toilets shall be separate from all processing operations. The cooking operation shall not be permitted on the outside of the plant.

(b) Storage. An adequate size room or compartment shall be provided for bulk storage separate from the workrooms. Provision shall be made for storing employees' outer garments, aprons, gloves, and accumulated articles in a separate room or lockers. Purses, lunches, and small personal articles may be kept in a cabinet in the picking room. Packing cans and lids for daily use shall

be kept in an elevated compartment conveniently located in the picking room. An impervious rack or hangers shall be provided in the washing room elevated from the floor, preferably overhead, for storage of tubs, buckets, and baskets.

Section 3. Construction Plant and Equipment.

(a) Floors. In frame buildings the floors in the cooking, backing, picking, packing, and storage rooms shall be constructed of smooth impervious concrete or other impervious material; free of cracks, holes or uneven surfaces, graded not less than one quarter inch to one foot and maintained in this aforesaid condition. While being poured, the floors shall form a curb not less than two inches high, and placed between and flush with the studding so as to receive the overlap of the wall covering. In concrete block buildings floors should be poured with foundations and become an integral part thereof.

(b) Walls. Interior walls in processing rooms to a height of not less than four feet from the floor shall be of smooth impervious material. The wall covering shall overlap the floor curb. Walls adjacent to cooling racks, backing tables or washing tables shall be of smooth impervious material and sufficiently high to receive all splash. All wall surfaces shall be smooth, washable and light colored.

(c) Ceilings. The ceilings and/or the roof shall be smooth, tight, and finished in washable light colored paint.

(d) Equipment. Water flumes, washing vats, lavatories, backing tables, picking tables, packing counter tables, shelves, benches, or stands shall be made of a non-corrosive impervious material, constructed in such a manner as to eliminate grooves, seams, holes, and cracks where particles of crustacea, dirt and slime might collect. All seams and joints shall be well filled with solder and dressed to a smooth surface. Wire cooling racks shall be constructed of impervious material throughout. Conveyors, if used, shall be of impervious material so constructed that the cooked crustacea will not be contaminated by their use.

(e) Utensils. All utensils such as tubs, buckets, baskets, pans, bowls, picking knives and cracking blocks shall be made of non-corrosive impervious material and shall be constructed in such a manner as to eliminate grooves, joints and cracks where food particles and dirt might collect. All joints and seams shall be well filled with solder and dressed to a smooth surface. The handles of opening knives and the breaking blocks shall be so constructed as not to have cracks and crevices which would retain food particles, dirt and slime.

(f) Aprons & Gloves. Aprons or coats shall be washable and of water repellent material. If gloves are worn, they shall be of a washable or waterproof material.

(g) Refrigeration Facilities. Refrigerators shall have ample capacity to store all crustacea received, packed, or stored in the plant. The refrigerators shall be well drained, well insulated and have impervious lining. In

cabinet types lining shall overlap the top edges. All refrigerator cabinets shall have false bottoms of corrugated non-corrosive metal to permit free circulation of air and prevent odors.

Ice crusher and ice receiving box shall be of impervious construction protected from foot traffic and flooding.

When pre-chilling packed meat, only approved coil type cooling equipment shall be permitted, with an elevated fixture for spray head provided.

(h) Utensil Sinks. Utensil washing sinks shall be three compartment if chlorine sterilization is used. Made of non-corrosive smooth impervious material. Hot and cold water shall be piped to the sink. All compartments shall be big enough to submerge the largest receptacle coming in contact with the product after cooking.

Section 4. Basic Sanitation.

(a) Water Supply. The plant shall be provided with an adequate supply of hot and cold water, under pressure, source and installation to be approved by the Regulatory Authority. The supply shall be accessible to all parts of the plant and/or a safe and sanitary quality meeting the Florida State Board of Health Standards. No cross connections with unapproved water supplies shall be permitted.

(b) Sewage Disposal. Every crustacea plant shall provide separate sanitary toilets for each sex (and where colored persons are employed, separate toilets must be provided for their use). For women employees there shall be provided not less than one toilet seat for every 25 women employees or major fraction thereof. For male employees there shall be provided not less than one toilet seat and one urinal for each 40 men or major fraction thereof, conveniently located, but not opening directly into any work room. Such toilets, urinals, and disposal units shall be constructed in accordance with the requirements as outlined in Chapters V and VII of the Florida State Sanitary Code.

Separate toilet facilities for each sex shall not be required where family processing is carried on and satisfactory toilet facilities are available for family use in the home or conveniently located with respect thereto.

(c) Drainage. Drainage of floors, cookers, refrigerators, sinks, and storage areas shall be sufficient and rapid. All disposal outlets and disposal facilities shall be subject to the approval of the Regulatory Authority.

(d) Screening & Fly Control. All openings in the plant shall be effectively screened with not less than 16 mesh screening. All outer screen doors shall open outward and be self-closing. Approved fly control procedures shall be practiced as advised by the Regulatory Authority.

(e) Handwashing Facilities. An adequate number of lavatories with running hot and cold water shall be provided, so located that their use by plant personnel can be readily checked. A supply of soap and a container of

chlorine solution shall be provided at all times. Signs shall be posted in the toilets and over the lavatories warning the employees to wash their hands thoroughly.

Section 5. Environmental Sanitation.

(a) Heating and Ventilation. Work rooms shall be heated when necessary to a comfortable temperature (65-72 degrees F.) and ventilated so that workers may operate with safety and efficiency and without impairing their health. At least 10 square feet of floor space shall be provided for each picker and processor.

(b) Light. Windows and other openings shall have an aggregate area of not less than one-tenth of the total floor area and shall be so arranged as to insure proper light distribution. Light intensity of not less than five foot candles shall be maintained on all working surfaces. When necessary, natural light shall be supplemented with artificial light.

(c) Steam Exhaust. Wet saturated steam released within a confined area of the plant from the pressure cooker shall be considered as an unfavorable condition of the employees environment. In such cases corrective measures to exhaust the steam either by exhaust fans or through a pipe, controlled by a valve to the outside shall be enforced by the Regulatory Authority.

Section 6. Cleanliness.

(a) Personal Cleanliness. All workers shall wear clean outer garments protected with clean water-proof washable aprons or coats. Processors' gloves shall be thoroughly washed and rinsed in chlorine solution daily. No employee shall return from a toilet or enter the plant, to work without first having washed and chlorinated his or her hands. The packer shall not weigh or pack after doing other chores without washing and chlorinating his or her hands.

(b) Equipment and Utensil Cleanliness. Upon the conclusion of each day's operations all pieces of equipment and utensils which come in contact with crustacea after cooking, shall be thoroughly scoured with hot water and an effective detergent until all crustacea deposits, dirt and slime are removed, then flushed with water under pressure.

(c) General Cleanliness. Walls and floors shall be scrubbed and flushed with water under pressure. Toilets, dressing rooms, sinks, clothes compartments, storage rooms, windows and skylights shall be kept clean. The premises in general, both inside and out shall be kept tidy, free of trash and accumulated non-essentials.

Unless water flumes are used, metal waste receptacles shall be provided under the picking tables and shall be emptied at frequent enough intervals to prevent over-loading and consequent littering of the floor. Where necessary, metal waste receptacles shall be provided at the backing equipment and handled the same as for the picking tables.

All crustacea refuse shall be disposed of in an area approved by the Regulatory Authority.

(d) Bactericidal Treatment. All utensils which come in contact with crustacea after cooking shall after cleansing be subjected to a bactericidal treatment procedure approved by the Regulatory Authority. Large equipment such as backing and washing equipment, picking tables and packing counters shall be flushed with a bactericidal solution immediately before use. Refrigerators, ice crusher and box after cleansing shall be flushed with a bactericidal solution.

Impervious containers of an approved bactericidal solution shall be kept on the picking table, one for each picker. At frequent intervals containers shall be replenished with fresh solution. Pickers shall frequently dip their hand and knife into the solution.

Before packing into them, packing containers and lids are to be rinsed through an approved bactericidal solution.

All utensils used to transfer backed and washed crustacea to picking tables shall be flushed with running water and rinsed through an approved chlorine solution before being used again.

Section 7. Operation.

(a) Cooking. Crustacea shall be cooked in boiling water or in steam under such temperature, pressure and period of time as approved by the Regulatory Authority. Dead crabs, lobster, or crayfish shall be cooked and processed only under such conditions as approved by the Regulatory Authority. Cooked crabmeat in a mashed potato mealy condition shall be considered to have been in a state of decomposition and unfit for human consumption.

Cooking baskets and utensils containing cooked crustacea shall be kept from floor contact or other contaminating surfaces.

(b) Cooling. The practice of cooling crabs overnight in air temperatures after cooking is conducive to bacteriological germination, especially in hot weather. Where necessary, the cooling period and procedure shall be specified by the Regulatory Authority.

(c) Refrigeration. Refrigeration equipment used for crustacea and crustacea products shall be maintained within a temperature range of 32 degrees and 50 degrees F.

A thermometer shall be kept in the refrigerator at a point predetermined to have approximately the highest temperature.

Picked meat shall be placed in refrigeration immediately after weighing and sealing. If the meat is frozen it shall be frozen and stored in accordance with methods and conditions approved by the Regulatory Authority and shall be kept in a frozen condition until delivered to the consumer.

Ice used for processing crustacea shall be obtained from an approved source and shall be stored and handled in an approved manner.

No more than three pounds of picked meat shall be allowed to accumulate with each picker before being weighed, sealed and refrigerated.

Dismembered washed bodies if held longer than one hour before picking shall be kept cool with ice or in refrigeration.

Pre-chilling spray head shall be kept off packing counter in an elevated position.

(d) Storage. Miscellaneous unused or abandoned equipment, unnecessary articles, bulk storage of cartons of cans and clothing shall be excluded from the work rooms.

Utensils shall be stored on elevated metal rack or hangers.

(e) Rodents and Vermin. Ratproofing and control measures to eliminate rodents and vermin shall be practiced where necessary. Animals shall be excluded from the building interior.

(f) Stools and Chairs. All stools, chairs or benches shall be kept well painted and clean. Placing these articles on picking tables during clean up is prohibited. Pillows, unless covered with waterproof material are prohibited.

(g) Supervision. The management shall designate an individual to be responsible for the compliance with those sections of this Chapter having to do with plant cleanliness, personnel, and operation. The management shall see that these responsibilities are carried out satisfactorily either by this individual or themselves.

Section 8. Sampling and Testing.

(a) Samples. Samples of crustacea may be taken and examined by the Regulatory Authority at any time or place. Samples of crustacea shall be furnished by operators of plants, trucks, carriers, stores, restaurants, and other places where crustacea are sold. "Swab Tests" of all utensils and equipment, chemical residual tests may be made as often as deemed necessary by the Regulatory Authority.

(b) Crustacea Meat. The procedures and technique to be employed in the bacteriological examination of cooked crustacea meat are those given in the "Method for Bactericidal Examination of Crabmeat", U. S. Pure Food and Drug Administration, Washington, D. C., and any other procedure required by the Regulatory Authority.

The following applies to the interpretation and application of the results obtained from the examination as in (b).

Any time fecal coliform organisms can be found in the 1:10 dilution, it shall be interpreted as an indication of unfavorable conditions or practices surrounding the production and handling of the product. If this occurs in more than two consecutive samples, corrective measures shall be enforced by the Regulatory Authority.

(c) Decomposition Tests. The Organoleptic examination and pH determination as outlined in "Methods for Bactericidal Examinations of Crabmeat", U. S. Pure Food and Drug Administration shall be used and/or any other procedures required by the Regulatory Authority.

(d) "Swab Tests". The procedures and technique to be employed in the bacteriological examination of utensils and equipment are those given in the Standard Method for Bacteriological Examination of Food Utensils proposed by the Subcommittee on Food Utensils Sanitation of the American Public Health Association in June 1943 (see Public Health Bulletin No. 280, U. S. Public Health Service, Federal Security Agency, Washington, D. C.) and/or any other procedures required by the Regulatory Authority.

The following applies to the interpretation and application of the results obtained from the examination as in (d). When the average plate count per utensil surface examined expressed in M.P.N. exceeds 100 it shall be interpreted as an indication of inadequate cleansing or bactericidal treatment or recontamination by handling or improper storage and shall necessitate investigation. If this occurs in more than two consecutive samples, corrective measures shall be enforced by the Regulatory Authority.

Section 9. Condemnation and Destruction.

(a) The condemnation, seizure, and destruction by the Regulatory Authority of

- (1) Deteriorated or contaminated crustacea;
- (2) Crustacea from any original source other than an establishment which holds an unrevoked certificate;
- (3) Crustacea in containers which do not display a legibly embossed, stamped, or lithographed certificate number;
- (4) The contents of crustacea containers of which the seal of the lid is broken; or,
- (5) Filled space or unfilled containers embossed, stamped, or lithographed with the certificate number of a packing plant other than that of the packing plant in which they are found, are hereby authorized.

The sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVI

TOURIST AND TRAILER CAMPS

Section 1. Reference is made to Chapter 513, Florida Statutes 1941 and amendments thereto. This statute defines tourist camps and trailer camps, and makes it illegal to establish or operate such camps in the State without an unrevoked permit from the State Board of Health. The State Board of Health is empowered and required to make such sanitary regulations as it may find necessary. The provisions of this Chapter of the Sanitary Code constitute such regulations and permits shall be issued only upon compliance with these provisions, and shall be revoked for non-compliance.

Section 2. Camp Sites.

(a) Location. Camps shall be located on well drained sites, susceptible to quick drying following rains. Camps must not be located on or near marshes or bottom lands, or in vicinity of potential mosquito breeding areas. They must be reasonably well shaded but not covered with heavy dense growths and underbrush.

(b) Size and Spacing. Camp sites shall be of ample size to prevent overcrowding and to prevent conditions not conducive to good health. Sites shall be divided in such manner that every car of camping outfit shall have adequate space to prevent creation of a nuisance. The site shall be subdivided and marked off into rectangular lots, each not less than 25 feet by 35 feet. Lots should be grouped in blocks with streets at least 18 feet wide between each block.

Section 3. Water Supply. A potable water supply shall be provided to meet the provisions of Chapter II of this Code. This supply shall be piped and outlets provided so that no cottage or trailer will be more than 50 feet from such an outlet. Where a hydrant or other outlet is located a drip box shall be provided 18 inches in diameter and 12 inches in depth, filled with cinders or brickbat, so that water will not pool.

Section 4. Sewage Disposal. Sewage disposal shall be into a public sewerage system, if such is available, and if such is not available, in compliance with Chapter V of this Code.

Section 5. Toilets and Lavatories. Toilets and lavatories shall be provided in compliance with provisions of Chapter VII of this Code.

Section 6. Shower Baths and Laundry. Camps shall be provided with conveniently located shower baths arranged for each sex, in completely separated rooms or compartments with separate entrance.

Laundry facilities shall consist of at least one (1) two-compartment stationary laundry tub properly connected to the approved camp sewerage system, and provided with both hot and cold running water.

No laundering, animal washing, car washing, or other slop-creating procedure shall be carried on at any individual cottage or trailer site.

Section 7. Plumbing. All plumbing shall be in compliance with Chapter VIII of this Code and all local plumbing ordinances not in conflict with this Code.

Section 8. Garbage and Waste Disposal. All garbage and other refuse shall be deposited in large (not exceeding 20 gallons), tightly-covered, metal cans placed at frequent intervals around the camp grounds. Garbage cans must be provided in sufficient number to handle the waste from the camp.

Section 9. Sanitary Facilities for Trailers. The number of toilets, urinals, shower heads, laundry tubs, garbage containers, and other sanitary facilities as well as the quality of water made available, shall be determined in the same manner as for cottages, 3 persons per trailer being used to estimate the number of persons to be served in trailer camp parking space.

Toilets in trailers shall not be used while trailer is in motion on the highway or parked by the roadside. These toilets shall not be used while in trailer camps, unless the camp has made suitable arrangements to handle the sewage from the toilets, which arrangement shall have been approved in writing by the State Board of Health.

Section 10. Disposal of Non-fecal Wastes. Kitchen sinks provided on trailers may be used provided the camp owner provides proper containers to collect this waste, and adequate porter service to insure that such receptacles are emptied into approved slop hoppers without overflow, or provided some other system of disposal is provided, approved in writing by the State Board of Health.

Section 11. Control of Mosquitoes, Flies, and other Insects. No standing water shall be allowed to pool in the vicinity of the camp, and the premises shall be kept clear of cans, rubbish and other articles that will hold water for mosquito breeding. No accumulation of materials shall be allowed that will breed flies.

Section 12. Camp Office and Attendant to be Provided. Camps shall at all times be in charge and supervised by a competent attendant, with such other help as will permit the camp to be kept in a sanitary condition, garbage and waste cans clean and emptied, and the premises adequately policed.

Each camp shall be provided with a small building at the entrance to the camp for the use of the camp attendant.

Section 13. Registration of Patrons. It shall be the duty of the camp attendant to require the registration of all tourists or patrons upon entrance to the camp and such registration records shall be preserved. Each such patron upon registering shall be provided with a registration card, a trailer site or cottage allotment, and a copy of the camp rules.

Section 14. Rules and Regulations to be Posted. Each camp owner shall have posted in a conspicuous place in the camp a copy of these regulations and of his own camp rules.

Section 15. Issuance and Revocation of Permit. Application must be made in writing to the State Board of Health for a permit to operate a tourist or trailer camp, on forms provided for the purpose. Upon receipt of such application, inspection shall be made of the camp by a representative of the State Health Officer, and if such inspection indicates compliance with all of the provisions of this Chapter and the statute, a permit will be issued in writing to operate, such permit to be conspicuously posted over the registration desk in the camp office.

Should further inspection show failure to maintain standard of sanitation required by this Code or failure to comply with directions issued by an accredited representative of the State Board of Health concerning the improvement of any insanitary condition in connection with the camp, the permit shall be revoked.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVII

Retail, Dispensing and Handling of Shellfish and Cooked Crustacea Meat

Definitions

Approved Product - The term "approved product" as used in this Chapter shall mean oysters, scallops, and clams produced in plants covered by the certificate issued under Chapter XIV of this Code and having the authorized certificate number embossed upon the container, and lobster, crab, or shrimp meat produced under provisions of Chapter XV of this Code and bearing the authorized certificate number embossed upon the container. Where oysters and clams are from producers outside of the State of Florida, "approved product" shall mean one having a certificate number embossed or affixed to each container from proper State Department in the State of origin, which permit or certificate shall have been approved by the U. S. Public Health Service. In the case of scallops, and of crab, lobster and shrimp meat shipped from outside of the State of Florida, "approved product" shall be that defined under Section 1-i, Chapter XIV of this Code for scallops, and under Section 1-i, Chapter XV of this Code for crab, lobster and shrimp meat.

Cooked Crustacea - The term "cooked crustacea" as used in this Chapter shall mean the cooked meat of crabs, lobsters, crayfish, and shrimp.

Dealer - The term "dealer" as used in this Chapter shall mean, wholesalers and retailers of such products, restaurants, cafeterias, eating places, stores, markets, individuals, firms, corporations or associations who deal in shellfish or cooked seafood meat, other than producers and packers as defined in Chapters XIV and XV of this Code.

Regulatory Authority - The term "Regulatory Authority" shall mean the Florida State Board of Health (Bureau of Sanitary Engineering) and their duly authorized representatives.

Shellfish - The term "shellfish" means all fresh or frozen oysters, clams, scallops, and mussels either shucked or in the shell, and any fresh edible products thereof.

Section (1) - Unapproved Products

(a) Unapproved products - No dealer shall sell or offer for sale any shellfish or cooked crustacea meat not defined under this Chapter of the Florida State Sanitary Code as an approved product. The possession of unapproved products by a dealer in his place of business or in a warehouse, shall be prima facie evidence that possession is for the purpose of sale.

(Current lists of Certified Florida producers of both shellfish and

crustacea products are furnished upon request by the Florida State Board of Health, Bureau of Sanitary Engineering, Box 210, Jacksonville 1, Florida)

(b) Condemnation and Destruction - Local health officers or their sanitary inspectors, or agents of the State Board of Health, shall make inspections of the shellfish and cooked crustacea offered for sale by a dealer, and all such products found not to be from an approved source, spoiled or deteriorated, shall be deemed unsafe as food and dangerous to the public health, and shall be condemned, seized, and destroyed.

Section (2) - Containers

(a) Original Containers - The transfer of shucked shellfish or cooked crustacea meat from the original containers to crocks, jars or other receptacle is prohibited. The contents are to be kept in the original container furnished by the producer and all dispensing done from said container.

(b) Re-use Prohibited - The refilling or re-use of a certified container with shucked shellfish is prohibited.

(c) Re-use Prevention - All dealers upon emptying a certified container of shucked shellfish shall perforate the bottom or otherwise render the said container useless for containing shucked shellfish. No shellfish containers shall be sold or given away by dealers until perforated as above set forth. Empty containers found on the premises not in the afore-said condition shall be prima facie evidence that re-use prevention is not being practiced.

(d) Dispensing Containers - All containers of pint, quart, or other capacity used for dispensing shucked shellfish or cooked crustacea from original certified containers, shall be kept in original carton or cabinet, elevated at least three feet from the floor. These containers shall be kept free from dust and all other contamination.

Section (3) - Storage

(a) Refrigeration - Shucked shellfish and cooked crustacea shall at all times be kept refrigerated at a temperature not exceeding 50°F. No ice, water, or other foreign substance shall be allowed in contact with shucked shellfish or cooked crustacea.

(b) Shellstock Storage - Shellstock must at all times be kept at a temperature such as will keep them alive and fresh. Shellstock shall be adequately protected from any contamination at all times. Ice used for cooling shellstock shall be from an approved source and washed clean with approved water.

(c) Display Storage - Shucked shellfish or cooked crustacea shall not be openly displayed, but if displayed shall be kept in a sanitary closed refrigerated show case. The exposure to any contamination is prohibited.

(d) Shellfish, cooked crustacea or shellstock, if sold from trucks, wagons, or vehicles of any description must at all times be kept properly refrigerated and shall at no time be exposed to any contamination.

Section (4) - Dispensing

(a) Ladle or dipper - Only one-piece non-corrosive metal or glass ladles or dippers shall be used for transferring shucked shellfish or cooked crustacea from original containers to other packages. All such ladles or dippers shall be thoroughly washed and scoured daily. When not actually being used, ladle or dipper is to be kept in a chlorine solution of not less than 50 ppm.

Section (5) - Sanitation

(a) Establishments - All establishments in which shellfish or cooked crustacea is sold or stored, must at all times be kept in an approved sanitary condition. All parts of buildings in which shellfish or cooked crustacea is handled or stored shall be kept clean and free from all contamination. All openings to outer air shall be tightly screened with 16 mesh screen or smaller. Screens shall be kept in perfect repair. All screen doors shall open out and be self-closing.

(b) Cleanliness of employees - All employees of, and dealers, handling shellfish or cooked seafoods shall wear clean outer garments and shall keep their hands clean at all times when handling shellfish or cooked crustacea.

(c) Health of employees - No person suffering from a communicable disease, or who has open lesions on hands, arms, or face, or who resides in a household having a case of communicable disease, or who is known to be a carrier of the organisms causing a communicable disease, shall be employed in handling or dispensing shellfish or cooked crustacea. The dealer and each employee engaged in handling shellfish or cooked crustacea shall have an approved health certificate issued by the State or County Health Officer.

Section (6) - Records

(a) Records - All dealers shall keep an accurate daily record which shall show the names and addresses of all persons from whom shellfish or cooked crustacea is received, date of receipt and quantity, such records shall be open to inspection at any time during business hours by any duly authorized representative of the Florida State Board of Health.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVIII

BOTTLED DRINKING WATER

Since the inspection of bottling plants has a bearing on public health beyond the confines of any one county, the Bureau of Sanitary Engineering of the State Board of Health must necessarily be charged with the responsibility for efficient and reliable inspection. In all counties with an organized health department, the county sanitary officer will make all necessary inspections.

Section 1. Definitions. The following definitions shall apply in the interpretation and enforcement of this regulation.

(a) Bottled Water. The term "bottled water" as used herein shall include any artificial or natural mineral, spring, or other water bottled for drinking purposes.

(b) Bottling Plant. A bottling plant is any place or establishment in which bottled waters are prepared for sale.

(c) Health Officer. The term "health officer" shall mean the health authority of any incorporated town or his accredited representative or where there is none, the State Health Officer or his accredited representative.

(d) Bactericidal Treatment. A bactericidal treatment is the application of a process for the destruction of bacteria, which does not adversely affect the health of the food or drink consumer, which is effective in the destruction of bacteria, and approved by the State Board of Health. The most usual bactericidal agencies of this class are hot water or steam or chlorine or some compound releasing free chlorine.

(e) Plant Operator. The plant operator is any person who owns or leases the bottling plant and is responsible for conditions, and also includes his agent or plant manager.

(f) Person. The term "person" shall mean person, firm, corporation, or association.

(g) Mislabeled. The term "mislabeling" shall mean any labeling in violation of the law or regulation.

Section 2. Permits for Operator Required. No commercial bottling plant shall operate without a permit from the State Board of Health, and no permit shall be issued until an inspection shall be made of the establishment, its equipment, methods of operation, and its surroundings, and these found to comply with the provisions of this Chapter of the Sanitary Code of this State. If, upon inspection, it is found that the provisions of this Code are not being complied with, the permit shall be revoked, and the plant shall not operate after the permit is revoked.

Operation without permit violation of Code and subject to penalties outlined.

Section 3. Buildings, Walls, and Ceilings. The bottling plant buildings shall be substantially constructed of suitable material and construction to carry out in a sanitary manner the purpose for which it is designed. Provisions shall be made to prevent the entrance of rats. The walls and ceilings shall be so constructed and of such materials as to be easily cleaned. They shall be kept clean and well painted. Ceilings shall be tight so as to prevent dust and dirt from dropping, or material stored above from sifting through to the floor below.

Section 4. Floors. All floors shall be of water-proofed concrete, vitrified tile, or other impervious material, so constructed as to be easily and effectively cleaned, and kept in a sanitary manner. Sufficient drains, gutters, gratings, and sewers shall be provided to insure proper and prompt removal of waste liquids and water.

Section 5. Lighting and Ventilation. All rooms shall be well lighted and ventilated.

Section 6. Source and Quality of Water Supplies.

(a) Bacteriological. The water to be bottled for sale shall be from a source approved by the Chief Sanitary Engineer of the State Board of Health, and shall be protected in such a manner as to prevent the entrance of contamination. The bottled water, or the water used in final rinsing of bottles shall meet the minimum bacteriological standards of the U. S. Treasury Department for drinking water. Samples for bacteriological analysis shall be submitted to the Bureau of Laboratories of the State Board of Health at such intervals as may be required by the Chief Sanitary Engineer of the State Board of Health.

(b) Chemical. A Chemical analysis, the extent of which shall be determined by the Chief Sanitary Engineer of the State Board of Health, shall be filed for approval before any permit will be issued.

Section 7. Labeling. The label shall contain only the following data:

- (1) Name and address of the bottling company and permit number.
- (2) Chemical analysis which has been filed for approval with the State Board of Health.
- (3) A statement of all substances added and all treatment processes applied.

Claims of medicinal and health-giving properties will not be allowed.

Section 8. Toilet Facilities. Adequate toilet facilities, lavatories, and urinals shall be provided for employees. Toilets and lavatories must be in rooms separated by substantial partition walls, extending from floor to ceiling, from work-rooms. Doors to toilet rooms shall not open into any

room or compartment where water is bottled, handled, or stored. The number of toilets provided shall be in accordance with Chapter VII of the Florida State Sanitary Code.

Section 9. Operation.

(a) Sterilization. All bottles must be thoroughly washed with soap or other effective cleaning agent, in water whose temperature is not less than 110 degrees F. after each use, rinsed and then subjected to one of the following processes:

(1) Exposure for at least 5 minutes to live steam in a closed compartment.

(2) Immersion for at least 2 minutes in hot water, the temperature of which is not less than 170 degrees F.

(3) Immersion for at least 2 minutes in a chlorine solution which shall be made up at a strength not less than 100 parts per million and shall not be used after its strength has been reduced below 50 parts per million.

(4) Treatment by any other bactericidal process approved by the State Health Officer. When a chlorine or other chemical treatment is used, a three compartment wash-stand shall be provided and used, the first compartment to be for washing, the second for rinsing, and the third for chlorine or chemical immersion.

(b) Storage of Containers and Equipment. After bactericidal treatment and all bottles, cans, and other multi-use containers and equipment shall be stored in a separate room in such a manner as to be protected from contamination.

(c) Handling of Containers and Equipment. Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled or operated in such manner as to permit contamination of the water.

(d) Capping. Capping shall be done in a clean and sanitary manner. Corks and other caps approved by the Chief Sanitary Engineer of the State Board of Health shall be utilized. Corks shall be $1\frac{1}{2}$ " long and used once only, and bottles shall be hooded with parchment or other approved hoods. Screw caps are permissible but must be thoroughly sterilized after each use.

Section 10. Procedure when Infection Suspected. When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of bottled water, the health officer is authorized to require any or all of the following measures:

- (a) The immediate exclusion of that person from handling the water for bottling.
- (b) The immediate exclusion of the water supply concerned from distribution and use.
- (c) Adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges.
- (d) Bottles from premises where communicable disease is known to exist shall not be returned to the bottling plant until sterilized under the supervision of the health department.

Section 11. Notification of Disease. Notice shall be sent to the health officer immediately by any distributor of bottled water in whose plant any communicable disease occurs.

Section 12. Personnel, Cleanliness. All persons coming in contact with bottled water, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

Section 13. Personnel, Health. Once every 12 months or oftener if deemed necessary, the health officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a bottling plant, or to be employed, whose work brings him in contact with the production, handling, storage, or transportation of water, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with organisms of typhoid or para-typhoid fever or any other communicable diseases likely to be transmitted through water, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by him or by the State health authorities for such examinations, and if the results justify, such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XIX

THE PRACTICE OF MIDWIFERY

Reference is made to Chapter 381 (Section 381.51) and Chapter 457, Florida Statutes 1941 and amendments thereto.

Section (1) Definitions. For the purpose of these regulations the following definitions shall apply:

(a) A midwife is defined as any woman of not less than 21 years of age, other than a physician, or other person authorized by law, who shall attend or agree to attend, any woman at or during childbirth, and who shall accept any compensation or remuneration for her services.

(b) A physician is defined as any person who shall have been duly licensed by the Florida State Board of Medical Examiners to practice medicine in the State, and who is registered with the State Board of Health.

(c) A county health unit is defined as a local unit for public health service, established under State law, employing full-time personnel, and approved by the State Board of Health.

Section (2) Licensing of Midwives. Unless revoked every license to practice midwifery shall permit the holder thereof to practice only during the current calendar year, the term of said calendar year being from January 1. Any person desiring to obtain a license to practice midwifery in the State of Florida shall make written application to the State Board of Health on the form provided for that purpose, which application shall be accompanied by a certificate from at least one reputable practicing physician, certifying that such person possesses reasonable qualifications necessary to practice midwifery in accordance with the following:

(a) The applicant must not be less than 21 years of age on the date on which application is made and be of good moral character.

(b) Prior to application for a midwife license, the applicant must have had a physical examination by a reputable practicing physician. The examination form provided by the State Board of Health recording the examination, including serological test for syphilis performed in an approved laboratory, must be submitted with the application, indicating the physical fitness of the applicant to practice midwifery.

In the event the applicant has syphilis, she must have completed, prior to making application for a license, adequate treatment by a reputable practicing physician, who must certify on the application that she is non-infectious.

(c) The applicant must have a thorough knowledge of instructions provided by State and local boards of health relating to the practice of midwifery. Satisfactory understanding of such instructions may be determined by examination at the discretion of the State Board of Health.

(d) The applicant must be able to fill out a standard birth certificate in a manner acceptable to the State Board of Health.

(e) The applicant must show in her behavior and appearance evidence of habits of cleanliness.

(f) The applicant must either possess a diploma from a school of midwifery, recognized by the State Board of Health, or must have attended, under the supervision of a reputable practicing physician, or instructor in midwifery approved by the State Board of Health, not less than fifteen (15) cases of labor, and to have had the care of at least fifteen (15) mothers and newborn infants during the lying-in period of at least ten days each; provided, however, that the State Board of Health may reduce the required number of cases of supervised labor and infant care to not less than five (5) cases each whenever it appears to the satisfaction of the Board the applicant has otherwise qualified.

The applicant must submit a written statement from such physician or instructor in midwifery certifying to the foregoing facts, giving the date of delivery, name and address of each patient, and certifying that the applicant is reasonably skilled and competent to practice midwifery.

When the State Board of Health is satisfied either from the evidence submitted, or from such examination and investigations as the Board may make, that the applicant possesses the qualifications and fitness for the practice of midwifery, the Board shall issue a license to practice midwifery in the State of Florida. Such license, when issued by the State Board of Health, shall be dated and numbered, and shall contain the name, residence, and age of the person to whom issued.

Section 3. Revocation and suspension of License. The State Board of Health may permanently revoke or temporarily suspend the license of any midwife for the violation of any of these regulations, or for incompetency, malpractice, drunkenness, drug addiction, or conviction for a felony or a crime involving moral turpitude, or for deception in procuring a license, after examination and investigation is made by the State Board of Health. No license shall be permanently revoked until the midwife has been given a reasonable opportunity to be heard.

Section 4. Observation of Rules and Regulations. Midwives must conform to and observe, all rules and regulations of the State Board of Health, the provisions of the public health laws of the State of Florida, the rules and regulations of any local boards of health, and all laws, orders, and directions of the State Board of Health, or local boards of health. The violation of any such rules and regulations shall be sufficient cause for the revocation or the suspension of the license of such offending midwife by the State Board of Health.

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- d. Incidence of any acute illness in the mother or child within two weeks following delivery.

Section 8. Notification of Death or Stillbirth. The midwife shall report all maternal deaths and stillbirths immediately to the health officer of a full-time county health unit, and if there is no county health unit in the county in which the death or stillbirth occurs, to a reputable practicing physician. The midwife shall remain a reasonable length of time at the home of the deceased or stillbirth until the physician arrives. At such time the midwife shall request the physician to investigate the death or stillbirth, and to sign the death or stillbirth certificate.

Section 9. Attendance at Prenatal Clinics. The midwife shall make every possible effort to have the patient consult a private physician or enroll in an approved prenatal clinic as soon as she accepts the case, and if there is no clinic within a reasonable distance, shall try to arrange for the following services by a reputable practicing physician:

- a. Physical examination with special attention to circulation, lungs, and kidney function.
- b. Pelvic examination including internal and external measurements, (if the patient has not passed the thirty-fifth week of gestation.)
- c. Serological examination and other laboratory examination.

Section 10. Completion of Birth Certificates. Within forty-eight hours following delivery of the baby, the midwife shall be required to fill out completely and mail or deliver in person, to the local registrar of vital statistics, certificates of birth in all cases of labor in which she participates, and notify in writing, on the prescribed form, the health officer of a full-time county health unit, when there is a unit in the county.

Section 11. Use of Drugs. No midwife shall under any circumstances prescribe, recommend, advise, or administer any drug, herb, or other substance for therapeutic purpose.

Section 12. Instillation of Prophylactic into Eyes of Newborn. Within one hour after birth, the midwife shall instill two drops of one per cent (1%) fresh solution of silver nitrate or other prophylactic approved by the State Board of Health into the eyes of all newborn infants delivered by her and certify to this action on the reverse side of the standard birth certificate of the State Board of Health.

The following prophylactics in fresh solution have been approved by the State Board of Health for instillation into the eyes of the newborn infants:

- 1% Silver Nitrate
- 5% Argentum Protenicum Forte - U.S.P. XI. Example - Protargol
- 25% Argentum Protenicum Mite - U.S.P. XI. Example - Argyrol

Section 13. Preparation of Patient. All patients shall be shaved and prepared by the midwife prior to delivery, if time permits, in accordance with instructions issued by the State Board of Health.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XX

SWIMMING POOLS AND BATHING PLACES

(Swimming Pools - Sections 1 through 43)
(Bathing Places - Sections 44 through 48)

Reference is made to Chapter 514 of the Florida Statutes of 1941. These Statutes make it illegal to construct or operate a swimming pool, bath house, public swimming or bathing place, or related appurtenances unless permitted by the Florida State Board of Health, and authorize the Florida State Board of Health to make and enforce such rules and regulations it deems necessary in supervising the sanitation, healthfulness and cleanliness of such places.

Section 1. Definitions. For the purpose of these regulations the following definitions shall apply:

- (a) Swimming Pool or "Pool". A swimming pool or a "pool" is any concrete or masonry structure, located either indoors or outdoors, used for bathing or swimming purposes, and filled with a controlled water supply, together with buildings and appurtenances used in connection therewith.
- (b) Wading Pool. A wading pool is any pool used exclusively for wading and having a maximum depth of thirty-six (36) inches.
- (c) Public Bathing Place. "Public Bathing Place" shall mean a bathing place together with building and appurtenances used in connection therewith on artificial or natural ponds, lakes, streams, or on ocean, gulf, or other waters, where the public is allowed to bathe or is open to the public for bathing purposes by consent of the owner.
- (d) Private pools, bath houses, or bathing beaches used only by an individual, his family or guests, are not included under the meanings of this Section. Pools, bath houses, and bathing beaches, however, operated by hotels for their patrons or by clubs for their members, are to be included under the provisions of this Section.
- (e) Pool bathing capacity. Pool bathing capacity shall be construed to mean the maximum number of persons that may enter the pool or pool area during a complete pool water turn-over period.
- (f) Pool bathing load. Pool bathing load shall be construed to mean the maximum number of persons that may be allowed in a pool or pool area at one time.

Section 2. Application for approval. Before entering into a contract for the installation, extension, or alteration of a public swimming pool or bathing place, the person, persons, firm, corporation, company, institution, municipality, or community, owning or constructing such swimming pool or bathing place, shall make application to the State Board of Health on forms provided for that purpose (ESWPl. 48), in triplicate, for the approval by said Board of the contemplated works. Such application shall be signed by the owner, president of a

corporation, or other responsible person, as by the mayor or city manager of a municipality, with a statement that the plans for the project have been approved by the governing body of the applicant.

Section 3. Plans to be submitted. The application shall be accompanied by the following data in triplicate:

- (a) Blueprints of drawings of the work to be done in sufficient detail as to make clear to the contractor just what work is to be done.
- (b) Complete specifications as may be necessary to supplement the drawings.
- (c) Additional data as requested on forms provided for that purpose (ESWP2..48), or as may be requested by the Florida State Board of Health.

Section 4. Plans by Registered Engineer. Drawings, specifications and other data submitted with the application must have been prepared by a competent engineer or engineers, registered under Chapter 471, Florida Statutes 1941 and amendments thereto. Such engineer or engineers shall have affixed to plans his or their names and certificate or registration number or numbers.

Section 5. Alterations of Plans. The Chief Sanitary Engineer of the Florida State Board of Health, as agent of said Board, shall affix his name and approval upon the application submitted and written record of approval upon plans, specifications and other data submitted with the application. A complete set of such approved plans and other data shall be returned to the applicant. Upon execution of such approval the work shall be constructed exactly according to plans and specifications. No alterations shall be made except with the written consent and approval of the Florida State Board of Health.

Section 6. Operation of Works According to Approved Plans. Upon construction of the swimming pool, the owner or person responsible for its operation shall keep in service all items designed for the purification of the water supply, or its protection from pollution, to perform adequately the function for which such were designed.

Section 7. Permits. Before a public swimming pool, a bath house, or a public bathing or swimming place is placed in operation, the owner or operator must obtain a written permit from the Florida State Board of Health. Application for such permits shall be upon forms (ESWP3..48) furnished by the Florida State Board of Health. Permits may be revoked for violation of or noncompliance with State Sanitary Code Regulations. Fill and draw pools shall not be permitted.

Section 8. Pool Construction. Pools shall be constructed of concrete or of similar impervious material with a finish adapted to the bathing demands of different parts of the pool. Side walls and the bottom surface below a depth of five (5) feet shall be as smooth as possible. Bottom surfaces in areas of five (5) feet depth or less shall be smooth but given a non-slip finish. Floors and walls shall be light in color. Plaster coats are not permitted, but a suitable paint shall be used as often as necessary to maintain the walls in good condition and facilitate cleanliness.

Section 9. Shape, Size, Slopes, etc. Pools shall be constructed of such shape and size as to be efficiently and safely controlled, and so that uniform

circulation may be obtained. Size shall be adapted to the bathing load, and shall not be such that funds available will not permit the necessary appurtenances to keep the pool in sanitary condition. The pool bottom shall have a definite slope to the outlet. Deep water, except as required for safety in diving, shall be limited to such areas as are actually needed.

Section 10. Inlets and Outlets. Inlets and outlets to pools shall be arranged so as to get effective and uniform circulation of the incoming water throughout the pool, and so that deposits that settle on the pool floor will be carried to the outlets. A sufficient number of inlets shall be provided to obtain adequate circulation and prevent dead spots.

Outlets shall be ample in size with a cross-section of the grating of not less than four times the cross-section of the discharge piping. Outlets shall be located at low points in the pool.

Where outlets are to discharge into sewers carrying sanitary sewage, there shall be no direct connection, and outlets shall be so designed as to prevent the possibility of pool contamination.

Section 11. Off-Season Drains. Drains shall be provided whereby, when pool is not to be used for a period, all piping, pits, etc., can be drained, and the pool can be kept drained.

Section 12. Scum Gutters or Overflows. All pools shall be entirely surrounded by proper overflow gutters which shall be of sufficient size to prevent a normal overflow from washing back into the pool. The gutter shall be not less than four (4) inches deep, shall have an edge uniformly level and satisfactory as a hand hold, shall be served by drains not less than two (2) inches in diameter nor more than ten (10) feet apart or shall be served by drains not less than two and one-half ($2\frac{1}{2}$) inches in diameter nor more than fifteen (15) feet apart, and shall have a bottom slope to drains of not less than three (3) inches in ten (10) feet. Gutters shall be of such type and construction that they may be easily cleaned. Scum gutter waste shall not be recirculated except in pools so designed as to circulate all water through the scum gutters.

Section 13. Walk Areas. Walk areas around pools shall be ample for bathing loads and adequately drained. For outdoor pools, walkways shall be designed to drain away from the pool with a minimum pitch of three (3) inches in ten (10) feet, and the pool shall be protected with a curb at least six (6) inches high and one foot wide. For indoor pools, walkways may drain to scum gutters with a minimum pitch of three (3) inches in ten (10) feet and no curb is required.

Section 14. Hose Connection. Sufficient hose and hose connections, at least one (1) inch in size, shall be provided with adequate pressure for cleaning pool, pool areas, walls, dressing rooms, toilets, spectator areas, and all floor areas used in connection with pools and bath houses.

Section 15. Suction Cleaner. All new installations shall be provided with satisfactory suction equipment, maintained and used to remove sediment, sludge, and other accumulations from pool bottoms. Suction cleaner waste shall not be recirculated.

Section 16. Steps and Ladders, and Springboards. Steps and ladders shall be of an easily cleaned impervious material. They shall be so designed and constructed that no water is left on them when the pool is emptied.

Springboards shall have a non-slip finish, and if covered with absorbent material, such covers shall be disinfected each day.

Section 17. Double Level Pools. Double level pools are not permitted. Where groups of bathers are to be segregated for various depths, light fences or barriers that do not offer hindrance to free circulation of the pool water may be used.

Section 18. Wading Pools. A wading pool may be any shape as long as the maximum depth is not exceeded. They shall be provided with a sufficient supply of clean water at all times. They shall be entirely emptied, cleaned, and refilled daily. Water removal shall be wasted and not returned to circulation. Toilet facilities shall be provided, unless already available in convenient location.

Section 19. Water Supply for Pools. The water supply for all pools shall be clean and meet bacterial requirements for a domestic water supply. It shall be clear and reasonably free from objectionable minerals, or the necessary filtration or other equipment shall be provided to correct such deficiencies. To eliminate a cross-connection, an atmospheric break must be installed in each water line connected to a municipal or other public supply.

Section 20. Sanitary Quality of Water in Pools. Water samples for bacteriological analysis shall be taken from the corners and center of the pool, during use by patrons, and with such frequency that results may be used to aid in proper control and show the sanitary quality of the water. The following standards shall be maintained:

(a) Bacterial Quality: Supply and pool water shall meet the U. S. Treasury Department standards for drinking water.

(b) Chemical Quality: The pool water where alum is used as a coagulant shall be maintained at all times in such alkaline condition that the pH of the water shall equal or exceed 7.0. When the pool water is treated with chlorine in the presence of ammonia its pH shall equal or exceed 7.6.

(c) Laboratory Methods: All chemical and bacterial examinations provided for in this regulation shall be made in accordance with the "Standard Methods of Water Analysis" as adopted by the American Public Health Association.

(d) Cleanliness: The bottom and side walls of pools shall be kept reasonably free from sediment and visible dirt. Visible scum shall be removed at least daily. Pools shall be emptied and scrubbed when necessary.

(e) Clearness: At all times when the pool is in use the water shall be sufficiently clear to permit a black disc six (6) inches in diameter on a white field, when placed on the bottom of the pool at the deepest point, to be clearly visible from the sidewalks of the pool at all distances up to ten (10) yards measured from a line drawn across the pool through said disc.

Section 21. Chlorine Disinfection. Chlorine disinfection shall be required on all pools. Such chlorination shall be applied so that at no time will the residual chlorine in any part of the pool, when determined by the orthotolidine test, show less than 0.3 parts per million, or more than 0.6 parts per million, when chlorine alone is used. When ammonia is used with chlorine, the chlorine residual shall be maintained at not less than 0.5 parts per million nor more than 1.0 part per million. Chlorination equipment of acceptable capacity and design must be provided. Other methods of disinfection may be used only if approved by the Florida State Board of Health.

Section 22. Filtration. Adequate clarification and filtration equipment shall be provided on all pools where pool water is recirculated, and on all other pools where the water utilized needs clarification. Such filtration equipment shall meet the following requirements:

(a) Filter Capacity. Filter capacity for recirculation pools, shall be provided to obtain a six-hour turnover of the entire contents of the pool, based on a filter rate of three (3) gallons per square foot of filter area per minute, or an eight-hour turnover based on a rate of two (2) gallons per square foot per minute. Rates for simple clarification of an otherwise satisfactory water not to be recirculated may be increased as conditions justify.

(b) Coagulants. Proper provision for use of coagulants shall be provided and application made at such points as to be most effective.

(c) Backwash. Facilities shall be provided for backwashing the filters at a rate of not less than 15 gallons per square foot of filter area per minute. If water from a potable supply is used for backwashing there must be an atmospheric gap between it and the pool system of a type approved by the Florida State Board of Health. Pool water may be used for backwashing, provided the chlorine residual after ten (10) minutes contact is never less than 0.2 p.p.m.

(d) Hair and Lint Catcher. A hair and lint catcher of acceptable size and construction shall be provided on all recirculation pools.

(e) Filter Room. A lighted and ventilated room shall be provided for the location of filter equipment, with easy access for inspection and servicing.

(f) Ample Pipe Sizes. Pipe sizes used in the recirculation system shall be large enough to reduce friction less to an economic minimum.

(g) Eliminate Contamination. All possible sources of contamination in connection with the filter shall be eliminated. Filter wash water wastes shall not be discharged directly into a sewer line carrying sanitary sewage.
(See Section 10.)

(h) Testing Equipment. Every pool shall be provided with adequate pH and residual chlorine testing equipment.

(i) Cleanouts. Cleanouts shall be provided at convenient points in recirculation systems.

Section 23. Make-up Water. All recirculating pools shall be equipped with provision for adding make-up water while the pool is in operation. In accordance with Section 35 no cross-connection shall be allowed.

Section 24. Bathing Load. The maximum bathing loads and capacities will be specified for all pools at the time plans are forwarded for approval or permits applied for, based upon size, equipment, etc. These loads and capacities shall not be exceeded at any time. The maximum bathing load shall be conspicuously posted at the pool entrance.

Bathing loads and pool capacities shall be computed as follows:

A. Pool Capacity.

1. The capacity of any pool shall be determined as one person for each five hundred (500) gallons of water recirculated or newly added per twenty-four (24) hours except that the sanitary quality and standards must be maintained in accordance with Sections 19 and 20.

B. Pool Bathing Loads.

1. The bathing loads for all pools shall be computed as follows and the number of bathers permitted into the pool area at one time shall not exceed this limit:

(a) Pools with Limited Walk Areas.

- (1) Twelve (12) persons for the pool surface area within a ten (10) foot radius at the extremity of each diving board.
- (2) One person for each thirty (30) square feet of pool surface with a depth of five (5) feet or over in addition to (1).
- (3) One person for each fifteen (15) square feet of pool surface with a depth of less than five (5) feet.

(b) Pools with Large Walk Areas to allow a normal number of persons ashore.

- (1) Twelve (12) persons for the pool surface area within a ten (10) foot radius at the extremity of each diving board or tower.
- (2) One person for each twenty-seven (27) square feet of pool surface with a depth of five (5) feet or over in addition to (1).
- (3) One person for each ten (10) square feet of pool surface with a depth of less than five (5) feet.

Section 25. Personnel and Supervision. Every pool and bathing beach shall be under the direction of a qualified, competent operator. Sufficient attendants

shall be provided to operate the pool or bathing beach in an orderly and sanitary manner. Adequate life guards shall be provided and shall assist in sanitary control. No person shall be employed who has, or is a carrier of a communicable disease. Supervision shall be provided on all wading pools while they are in use.

Section 26. Drinking Water. Drinking water shall be supplied at all pools and bathing beaches in conformity with Chapters II and VII of this Code.

Section 27. Food, Drink, Tobacco. No food, drink, gum or tobacco shall be used or consumed within the pool enclosure.

Section 28. Separate Spectator Provision. Provision made for spectators shall be outside the pool areas, so that spectators cannot have access to pool, walkways, dressing rooms, bather's toilets, etc.

Section 29. Dressing Rooms. Dressing rooms shall be sanitary, ample, and in proportion to the maximum bathing load of the pool, with entirely separate provision for men and women. At pools and bathing beaches the bathers admitted shall not be in excess of the dressing room accommodations. Dressing compartment walls shall terminate not less than four (4) inches above the floor to facilitate flushing.

Section 30. Toilets. Adequate and properly located toilet facilities shall be provided at all pools and bathing places and in compliance with Chapter VII of this Code. The number of facilities furnished shall be computed on the following basis:

<u>Number and Kind of Facility</u>	<u>Number of Men Served Based on Max. Bathing Load</u>	<u>Number of Women Served Based on Max. Bathing Load</u>
1 Toilet	60	40
1 Urinal	60	—
1 Lavatory	60	60
1 Shower	40	40

In computing division of facilities between sexes, the bathing load may be considered to be $\frac{3}{5}$ male and $\frac{2}{5}$ female:

Sample calculation:

For a pool with bathing load of 460 persons.

	<u>Number Toilets</u>	<u>Number Urinals</u>	<u>Number Lavatories</u>	<u>Number Showers</u>
276 men served	5	5	5	7
184 women served	5	—	3	5

Spectators or persons other than bathers shall not have access to pool toilets. Should it be desired to furnish toilets for spectators they must be provided outside pool area and dressing rooms.

Toilet room floors shall have a pitch of five (5) inches in ten (10) feet to drain and hose connections shall be provided for frequent cleaning. Toilets shall be kept clean and sanitary.

Section 31. Shower Rooms and Facilities. Adequate shower facilities shall be provided with water from a safe and approved source, with necessary soap and in such location as to be readily available to persons entering the pool area. Common towels, combs, etc., shall not be provided for use by the patrons.

Shower room floors shall be of impervious material, suitably sloped to keep them drained, and shall be so constructed as to be easily cleaned. Duck boards or wooden gratings may be used on shower floors only if provided in duplicate sets so that clean and dry duck boards are furnished as needed. The use of duck boards does not eliminate the necessity of keeping the floors clean and sanitary.

Section 32. Light and Ventilation. All indoor pools, dressing areas, equipment rooms, etc., shall be adequately ventilated and lighted.

Section 33. Foot Baths. Foot baths, if used, shall be cleaned daily and shall contain a chlorine solution of 0.3 per cent to 0.6 per cent chlorine or other approved solution of equal bactericidal quality.

Section 34. Outdoor Pool Location. Outdoor pools should not be located where they will be exposed to excessive pollution by dust, smoke, soot, or other undesirable substances.

Section 35. Cross-Connections. No cross-connection shall exist which under any condition may cause contamination of a water supply used for domestic purposes.

Section 36. Operation Reports. Such operation reports as may be required by the Florida State Board of Health shall be accurately made and sent to the Bureau of Sanitary Engineering.

Section 37. Algae Accumulations. Walls and floors of pools and surrounding walks and scum gutters shall be kept free of algae and other accumulations.

Section 38. Preparation of Bathers. Satisfactory and acceptable methods of properly preparing bathers before allowing them to enter the pool shall be provided. Bathers shall be required to bathe with soap and in the nude before entering the pool. No person shall be allowed in the pool or pool area with oil or grease or other such preparation applied upon the skin.

Section 39. Diseased Persons. No person with evidence of having any disease shall be allowed in a pool or pool area, bathing place or bath house.

Section 40. Bathing Suits. Proper suits, caps and towels shall be available. Where suits and towels are provided by the pool management, they shall be properly laundered before re-use and proper and acceptable equipment shall be provided for servicing them. Where privately owned suits are used, it shall be the duty of the pool management to see that they are clean and dry before use.

Section 41. Regulations to be Posted. Suitable placards embodying pool regulations and instructions shall be conspicuously posted in the pool area, and in dressing rooms.

Section 42. Animals Excluded. No dogs or other animals shall be allowed in the pool area, dressing rooms, or other parts of pool enclosure.

Section 43. Minimum Standards for swimming pool design and operation shall be those set forth by the current report of the Joint Committee on Swimming Pools and Bathing Places of The American Public Health Association Conference and State Sanitary Engineers except where same conflicts with provisions of this Regulation.

Section 44. Bathing Places. The foregoing sections of this chapter shall be complied with, with respect to bathing beaches and bathing places where such are applicable.

Section 45. Classification of Public Bathing Places. Each public bathing place shall be classified by the Florida State Board of Health and such classification as is noted on the permit, shall be conspicuously posted at all times during operation. No bathing place shall operate with a classification unapproved.

- A - Satisfactory
- B - Unapproved

Section 46. No public bathing beach shall be maintained on a natural body of water that has been determined by the Florida State Board of Health to be so contaminated as to be a menace to health if used for bathing.

Section 47. Life Guards. In addition to adequate life guards and attendants, adequate life lines and adequate life rafts shall be furnished at all bathing places at seaside resorts.

Section 48. Special Considerations. In circumstances where strict compliance with these rules would work an undue hardship and the protection of public health would not be impaired, the Florida State Health Officer may issue a special permit for reasonable deviation from the foregoing rules.

The sections of this Chapter were adopted by the State Board of Health in executive session on February 10, 1948, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXI

Drainage Wells

Reference is made to Chapter 381 (Sections 381.43 - 381.47, incl.) and Chapter 387 (Section 387.08) Florida Statutes 1941 and amendments thereto.

These statutes place the sanitary control of all waters of the State of Florida under the jurisdiction of the State Board of Health.

Section (1) Drainage well defined. A drainage well referred to in these regulations is any cavity drilled or natural which taps the underground water and into which surface waters, waste waters, industrial wastes, or sewage is placed.

Section (2) Application for approval. Before entering into a contract for the use of a drainage well it shall be the responsibility of the well drilling contractor to make application to the Chief Sanitary Engineer of the State Board of Health. Drilling shall not be begun until the proposed construction is approved by written permit signed by the Chief Sanitary Engineer of the State Board of Health.

Section (3) Data to be submitted with application. The application shall be accompanied by the following data:

- (a) Location, depth, depth of casing of all wells used for water supply within a one mile radius of the proposed well.
- (b) Nature of wastes to be placed in the proposed well with analysis if deemed necessary.
- (c) Additional data as may be required by the Chief Sanitary Engineer of the State Board of Health.

Applications shall be signed by:

- (1) The well drilling contractor, and
- (2) The owner or the duly authorized representative of the owner.

Section (4) Submission of logs. A log showing the various strata pierced by the well shall be forwarded to the Chief Sanitary Engineer of the State Board of Health within 2 days after completion of the drilling operation. Samples of the various formations pierced in the drilling operation shall be forwarded to the State Geologist when the drilling operation has been completed.

Section (5) Wastes prohibited from disposal to drainage wells. Drainage wells shall not be used for the disposal of human wastes, or any waste deemed by the Chief Sanitary Engineer of the State Board of Health to be injurious to the public health.

Section (6) Casing. First quality lap-welded pipe only shall be used as a casing material. The use of butt welded pipe is prohibited.

The practice of dynamiting wells which have become clogged shall not be resorted to except with permission of the Chief Sanitary Engineer of the State Board of Health.

Section (7) Rights of Municipality. No government agency, municipality, county, or organization shall have the right to require the placing of any wastes in a drainage well. This is the function of the State Board of Health only.

The sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXII

Regulations Governing the Impounding and Maintenance of Impounded Waters in Florida

In order to prevent an increase in the prevalence of malaria and to avoid the formation of foci of endemic malaria by the impounding of waters, under and by virtue of authority vested in it by the Legislature of Florida, Chapter 381 (Sections 381.49-381.59 inclusive) Florida Statutes 1941 and amendments thereto, the State Board of Health does hereby promulgate and publish the following rules and regulations governing the impounding of waters or damming of water courses in the State of Florida.

Definitions

1. Impounded Water - Any body of water formed by the construction or excavation of a basin or the obstruction of stream flow in such a manner as to cause the collection of a body of water which would not have formed under natural conditions. Such impounded waters of less than 1/10 acre of water surface, used exclusively for watering livestock or for other domestic purposes, are not included in this definition.

2. Flotage - Any small material or collection of such materials on the surface of impounded water, such as leaves, chips, bark, small twigs, grasses and the like, which may provide breeding conditions for malaria-carrying mosquitoes (Anopheles).

3. Drift - Any large materials or collection of such materials on the surface of impounded water such as logs, brush, and the like which may collect and hold flotage or otherwise produce conditions favorable to the production of malaria-carrying mosquitoes.

Section (1). Any person, firm, corporation, county, or municipality desiring to impound water, or who propose to raise the level of a previously existing pond by the elevation of point of overflow of a dam, shall, prior to the initiation of any construction activities, make application to the State Board of Health for, and obtain from it, preliminary permit for the impounding of such water.

PROVIDED: That this section, shall not be construed to apply to impounded waters so located that no portion of them lies within one mile of any permanent human habitation, congregation, or place of business, other than that of the owner.

Section (2). Such application for a preliminary permit shall be made in writing in the name of the person, firm, corporation, county, or municipality making application, and shall be accompanied by a description of the proposed project, its purpose, and

its exact location; also by an accurate plat of the area to be affected, showing particularly the maximum and minimum water levels.

Section (3) Such a temporary permit for the inauguration of initial construction shall be issued by the State Board of Health when the following rules and regulations, or modifications thereof, have been made to apply to the said project.

PROVIDED: That all the provisions of this Section need not apply to impounding projects when, in the opinion of the State Board of Health, there are other factors or circumstances which render or may render the observance or compliance with the provisions of this Section unnecessary.

(3-a) In the area to be occupied by the Reservoir, its branches, bights, and indentations, all brush, trees, undergrowth, logs, stumps, and similar objects, which, if not removed, would float or collect flotage on the surface of the impounded water, and all of the above material that is lying on the ground or remaining in original or new position, which would probably cause flotage to gather, and thus constitute conditions favorable to the protection of larvae of mosquitoes capable of conveying malaria, shall be removed, burned, or otherwise satisfactorily disposed of, prior to the impounding of the water.

(3-b) In the area to be occupied by the Reservoir, its branches, bights, and indentations, all brush, trees, and undergrowth which would pierce the surface at low water level shall be cut off at least one foot below such water level, to prevent the collection and anchorage of any possible flotage, drifts, etc.

(3-c) The shore line of the reservoir, its branches, bights, and indentations, from minimum low water level to an elevation of 1 foot above normal high water level, shall be cleared of all brush, trees, undergrowth, and the like, so as to prevent the collection of drift and flotage along the shore.

(3-d) In the designing and construction of the impoundage project, flashboards or other means shall be provided for controlled fluctuation of the water level at any season of the year in the manner and amount as specified by the State Board of Health.

(3-e) In the designing and construction of the impoundage project, bottom drains or other means shall be provided which will permit removal of the impounded water.

(3-f) All pine trees within an area circumscribed by a line 50 feet inland from the maximum high water level of the reservoir, its branches, bights, and indentations, shall be ringed and deadened at the time of initial construction on the project, so as

to prevent the falling into the water of pine tags, collections of which provide a favorable breeding place for Anopheline larvae.

(3-g). Small ponds, or other waters, suitable for the propagation of Gambusia (top minnows) in sufficient numbers to stock the reservoir, its branches, bights, and indentations for effective mosquito control, shall be provided at the time of initial construction on the project, in accordance with definite written instructions from the State Board of Health.

(3-h). All depressions which will be filled with water from the reservoir, its branches, bights, and indentations at time of maximum water level, in which water will be retained at lower stages of the water level, thus forming separate pools, shall be connected with the normal body of the reservoir, or any of its branches, bights, or indentations, with a ditch or culvert which will permit complete drainage at low water stage and the entrance of top-feeding minnows.

Section (4). A preliminary permit for the impounding of water having been granted by the State Board of Health, and construction work on the project begun, a representative of the State Board of Health shall make inspections of the project from time to time, and as requested by the permit holder, and the State Board of Health shall approve in writing of that portion of the work as is outlined in Section 3 of the Regulations which has been satisfactorily completed.

As the said representative of the State Board of Health determines that the preliminary permit holder is complying with the provisions of Section 3-a of these regulations, and as it shall appear that the preliminary permit holder has complied with the provisions of Section 3-b of these Regulations, the permit holder may thereupon proceed, as authorized by written approval from the State Board of Health, with the impounding of water to a level specified by said representative of the State Board of Health, and, when it shall appear that the permit holder has complied with the Regulations to the satisfaction of the Board, said State Board of Health shall certify such fact to the permit holder in writing and the permit holder may thereupon proceed with the impounding of water to a maximum high water level.

Section (5). The State Board of Health shall thereupon issue a final permit for the maintenance of an impounding project by said applicant, the validity of said permit being contingent upon the observance of the following regulations:

(5-a). During the mosquito breeding season the permit holder shall regularly and frequently remove all flotsam and floating

debris in the reservoir, its branches, bights, and indentations which are producing mosquitoes within one mile of human habitation, and shall during mosquito breeding season satisfactorily apply such larvicide as approved by the State Board of Health to all Anopheles breeding areas of the reservoir or parts of the impounded waters.

(5-b). Prompt and proper measures shall be taken to prevent the growth of aquatic or semi-aquatic vegetation which offers protection of anopheline larvae from their fish enemies.

(5-c). Newly created impounded waters shall not be stocked with game fish, (trout or bass and pike), without written permission from the State Board of Health and the State Department of Conservation.

(5-d). After the water has been impounded, the State Board of Health shall from time to time make such inspections of the impounded water and adjacent areas as are deemed essential; and any conditions found on the impounded water project that are, or may be, detrimental to public health, or are likely to cause an increase of malaria, shall be modified by the permit holder so as to be satisfactory to the State Board of Health.

(5-e). These Regulations shall govern any change in water level or the re-impounding of water, and as soon as any proposed changes affecting the maximum water elevation are contemplated, the State Board of Health shall be notified in writing.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXIV

SCHOOL SANITATION

Section 1. Definitions. The following definitions as used in this Chapter shall apply in the interpretation and enforcement of this Chapter.

(a) School. The word school or schools is hereby defined as any institution or institutions of learning, either public or private.

(b) Pupils. The word pupil or pupils is hereby defined as any person or persons in attendance at any school.

(c) Playgrounds. The word playgrounds is hereby defined as any ground, field or location, used for play or recreation of any sort.

Section 2. Application for approval. Before entering into a contract for construction, material alteration, or extension of a school, the school board or other proper authorities shall make application to the Florida State Department of Education for approval of plans; that department shall ascertain that the provisions of this Chapter and Code are complied with before granting such approval.

Section 3. Building and Grounds.

(a) Site. The school site, which includes the area used for playground as well as that immediately adjacent to the school buildings, shall be evenly graded and sloped so as to provide adequate surface drainage. Under-drains connected to proper drains may be necessary in large level areas or where soil conditions do not provide sufficient natural drainage. The site should be readily accessible to all concerned and unusual travel distances shall be minimized. The site shall be located so as to be removed from such objectionable features as noise, dust, railroads, main or heavily traveled highways or streets or areas of dense traffic.

Schools that are to be serviced by private water supply systems or private sewerage systems shall be located on sites of which the topography and the character of the soil are such that satisfactory results from these service systems may be reasonably expected.

(b) Playground. The playground shall be so graded, surfaced, and drained as to permit the maximum of utilization with a minimum of sanitary and health hazards, such hazards including mudholes, fragments of glass and stone, and similar obstructions. All playground equipment shall be so fixed with substantial foundations that a maximum amount of safety is obtained.

(c) Building. The school building shall conform to the requirements of the Association of Fire Underwriters as to the use of fire resistant materials. The foundation, roof, walls, and chimney shall be kept in good repair. All buildings shall be rat-proofed in accordance with the following provisions.

(1) All school buildings shall be of rat-proof design. Foundation walls shall extend to at least 24 inches below the ground surface and have footings not less than 2 inches thick to extend outward from the base of foundation wall for a distance of at least 12 inches. All openings in the foundation, outer walls, roof, eaves, ventilators, sky lights, and floors exceeding 1/2 inch in shortest dimension, through

which rats may gain entrance into the building or which present a gnawing edge for rats, shall either be sealed or covered with materials impervious to rat gnawing.

(2) All doors and windows shall be made tight-fitting and the windows less than 30 inches above the ground shall be protected by window guards or screens against the ingress of rats in the event the windows are raised or left open or the window glass is broken out. In addition, all windows that rats can reach by climbing pipes, gutter downspouts, rough surfaces, or by other means should be screened regardless of the height of the window above the ground. The window guards or screens should be supported by substantial galvanized metal or wooden frames on hinges so they may be readily opened or removed in case of fire. The doors shall be suitably flanged on the outside with galvanized metal at least 24-gauge in thickness to a height of 10 inches above the lower edge of the door and extending the full width of the door.

(3) Where water or sewer pipes, conduits, wires, or other appurtenances enter the building through the walls, floors, or roof, the space around them shall be sealed with suitable rat-resisting materials and/or covered with a tightly fitting galvanized metal collar of at least 6 inches beyond the outside of the pipe, wire, conduit, or other appurtenances in all directions which collar shall in all cases be 2 inches larger than the opening to be closed or sealed. Where mechanical ventilating or air conditioning equipment is installed, all outside openings shall be covered with 1/2 inch mesh hardware cloth of at least 19 gauge in thickness or other open mesh satisfactory rat-resisting materials. All ventilators or elevator shafts shall be so constructed or protected in such manner as will prevent the entrance of rats. Overhanging tree limbs and vines growing against the outside walls of the school building afford a means of travel for the climbing rat and proper measures should be carried out either by removing the tree limbs and vines or instituting the proper measures to insure that rats do not enter the building.

(4) In those instances where the buildings are constructed on piers or pillars at a height of 18 inches or more above the ground level, all openings in the floor and all openings to the hollow wall spaces above the sills shall be tightly closed to prevent the entrance of rats. In addition, the procedure as set forth in paragraphs 2 and 3 concerning the rat-proofing of windows, doors, ventilators, etc., as well as the removal of tree limbs and vines shall be carried out. If a cafeteria is operated within a building of this type it shall be cut off from the other part of the building by constructing the walls in a rat-proof manner using metal or other materials that are impervious to rat gnawing. There shall be installed in all doorways leading into the cafeteria close-fitting screen doors, each equipped with a spring or automatic closing device. The lower half of the door shall be protected by the use of 1/2 or 1/4 inch mesh hardware cloth not lighter than 10 gauge. The bottom crossbar of the screen door shall be covered to its full height and for the entire width of the door with 24-gauge galvanized metal which shall be securely fastened in place.

(5) In those instances where the bottom of the floor sills is less than 18 inches above the ground, or where the foundation wall with the footing described in paragraph 1 does not extend into the ground for a depth of at least 24 inches, a continuous curtain or chain wall at least 4 inches thick with a 12-inch footing shall be installed. The curtain wall shall extend below the surface of the ground for at least 24 inches and be constructed of materials impervious to rat gnawing and be tightly joined to the outside building wall by a lap of at least 4 inches. The top of the curtain wall shall have an outward slope of about 45 degrees. This will reduce the probability that the rats could stand on top of the wall and gnaw a hole into the building. Where ventilation under the floor of the building is desired, a vent covered with 19-gauge hardware cloth or expanded metal with openings not to exceed 1/2 inch shall be installed. In addition, the procedure as set forth in paragraphs 2 and 3 concerning the rat-proofing of windows, doors, ventilators, etc., as well as the removal of tree limbs and vines shall be carried out. If a cafeteria is operated in a building of this type, the same rat-proofing procedure as set forth in paragraph 4 shall be followed.

(6) In buildings constructed of concrete, brick, tile or other materials impervious to rat-gnawings the foundation wall shall be constructed as described in paragraph 1 or have a curtain wall as described in paragraph 5, installed. In addition, all other requirements as set forth in paragraphs 2 and 3 shall be met. If a cafeteria or Home Economics Department is operated in a building of this type, the same procedure for rat-proofing as outlined in paragraph 4 shall be followed. Diligent inspections should be made frequently to ascertain if rats have gained an entrance to the school building and, if so, immediate measures should be instituted to correct the conditions which permit rats to gain entrance to the building and thoroughgoing eradication measures carried out promptly to free the building of rats.

Section 4. Sewage Disposal

(a) City Sewerage System Connection. Connection to a city sewerage system shall be made when possible and feasible.

(b) Rural Sewerage System. Where no municipal sewerage system is available a separate sewage disposal system must be installed, and before construction begins, triplicate plans and specifications shall be approved by the Florida State Board of Health.

(1) Septic Tanks. If a water supply is available under pressure, sanitary closets shall be installed in accordance with the provisions of Section 8 of this Chapter and the sewage from these water closets as well as from lavatories, urinals, and showers shall be disposed of by the use of a septic tank, followed by an approved type of final disposal.

(a) Septic tanks for small rural schools shall be constructed in accordance with the provisions of Chapter V of the Florida State Sanitary Code, with the exception that the capacity of such tanks may be designed on the following schedule based on the total estimated school population ten years hence if possible.

Day schools without cafeterias or showers - 8 gallons per person per day;
Day schools with cafeterias but without showers - 12 gallons per person per day.
Day schools with cafeterias and with showers - 20 gallons per person per day;
Boarding schools - 50 gallons per person per day.

(b) Plans for septic tanks with a capacity in excess of 1200 gallons shall be submitted to the Florida State Board of Health for approval prior to construction.

(c) Final disposal of septic tank effluent shall be by means of a soil absorption field in accordance with the provisions of Chapter V of the Florida State Sanitary Code, or if such method is not considered adequate, by such other means and devices as may be approved by the Florida State Board of Health. In no case will the use of dry wells, drainage wells, or cesspools be permitted.

(2) Sanitary Privies. If a water supply under pressure is not available, sanitary pit privies shall be provided, to be constructed in accordance with the provisions of Chapter VI of the Florida State Sanitary Code, or such other means for the disposal of human waste shall be provided as may be approved by the Florida State Board of Health; provided that all schools with a population of more than 100 individuals shall provide water under pressure.

(a) When pit privies are provided, the number of seats to be provided shall be equal to the number of water closets specified in Section 7 of this Chapter.

Section 5. Water Supply

(a) Quality and Quantity.

(1) Every school shall be provided with an adequate potable water supply which shall conform to the U. S. Public Health Service standards of physical and bacteriological quality.

(2) In all cases the water supply must be of adequate quantity and pressure to fulfill the purpose for which the supply is to be used. Failure of automatic flush valves and similar devices dependent upon pressure and flow will be considered evidence of failure to comply with this regulation.

(b) Source.

(1) Every school shall be connected to an approved public water supply, when such supply is available, and at such schools no other source of water shall be connected to the system or made available to the students in any manner.

(2) Rural Schools.

(a) Where no public water supply is available, a private supply shall be developed in accordance with the provisions of Chapter II of the Florida State Sanitary Code.

(b) The preferred source for the development of a private water supply shall be by means of a deep well driven or drilled in accordance with the provisions of Chapter XXXII of the Florida State Sanitary Code and protected as provided therein.

(c) Specific approval shall be received from the Florida State Board of Health before any source other than those specified above shall be utilized for the use of the pupils of any school.

(c) Sampling.

(1) It shall be the responsibility of the Superintendent of Public Instruction or his authorized representative or the responsibility of the Superintendent of a private school to secure a minimum of two sets of water samples each school year from each source utilized by a school for the purpose of bacteriological examinations by the Florida State Board of Health; except that when a school is connected to a public supply from which samples are submitted to the Florida State Board of Health, the school authorities, themselves shall not be required to do so.

(2) Water samples shall be submitted from all new supplies for both chemical and bacteriological analysis in such quantity and numbers as may be specified by the Florida State Board of Health and no source of water shall be utilized for a school prior to its approval for use by the Florida State Board of Health based on laboratory findings.

(d) Distribution.

(1) All water supplies, regardless of source, utilized by a school, shall be distributed to the place where they are to be made available to the students in a closed system which shall effectively prevent the entrance of contamination.

(2) The use of pitcher pumps is specifically prohibited on any school water supply.

(3) The distribution system on all new installations shall be effectively sterilized in a manner approved by the Florida State Board of Health and no water for the use of pupils shall be passed through any such distribution system until approved for such use by the said Board.

Section 6. Lighting. In all rooms of a school to be occupied by students the light area of the window space shall be not less than 20 per cent of the floor area, and shall not be admitted from the front of seated pupils. (Admittance from the left of the pupil is preferable.)

(a) Intensity. An intensity of not less than 20-foot-candles of light shall be furnished at any desk in any study room or any rooms where reading is done. This also shall apply where food is prepared, processed, or served in cafeterias, school lunch department or Home Economics Dept.

(b) Ceilings and Walls. All ceilings and walls shall be light in color to intensify the light in the room.

(c) Artificial lighting. Artificial lighting shall be provided to supplement window lighting where necessary to achieve these minimum requirements in such a manner as to minimize glare and shadows, especially on blackboards.

(d) Corridors and Halls. Corridors and halls shall be provided with outside windows or artificial lighting to furnish illumination of intensity of not less than 3 foot-candles.

Section 7. Heating and Ventilation.

(a) Floor Area. A minimum of 18 square feet of floor area per person shall be provided in all class rooms. A minimum of 7 square feet of floor area per person shall be provided in auditoriums. The capacity of class rooms shall be based on 18 square feet of floor space per pupil exclusive of areas required for educational activities.

(b) Air Space. A minimum of 200 cubic feet of air space per person shall be furnished in all rooms. All rooms shall be well aired before and after the school session each day and at each recess.

(c) Temperature. A temperature shall be maintained such that the temperature and humidity of the room shall fall in the range of the "Comfort Zone". The minimum temperature in class rooms during occupancy by students shall be 68 degrees Fahrenheit.

Section 8. Toilet Rooms

(a) Location. Toilet rooms shall be located on classroom floors and basement toilets shall be installed only as adjuncts to special activities. Toilet rooms in connection with kindergartens or first primary rooms shall be provided in close proximity to said rooms.

(b) Ventilation. Toilet rooms shall be vented by means of windows opening to the outside of the building or adequately vented to the outside air.

(c) Floors and Walls. Floors and walls shall be finished with impervious materials permitting washing with soap and water to a height of six feet above the floor.

(d) Lighting. Each toilet room shall be provided with windows having glass area not less than 12 per cent of the floor area. At least 5 foot-candles of light shall be furnished.

(e) Toilet Fixtures. Toilet fixtures for schools shall be provided as follows: For pupil toilet rooms, the following ratio of fixture to pupils shall be considered minimum, provided that not less than two toilets be installed for each sex:

Elementary Schools (1st to 6th Grade)

Boys' Toilet Seats	1 for each 75 boys
Boys' Urinals	1 for each 30 boys
Girls' Toilet Seats	1 for each 35 girls

High Schools (7th-12th grades)

Boys' Toilet Seats	1 for each 75 boys
Boys' Urinals	1 for each 30 boys
Girls' Toilet Seats	1 for each 45 girls.

Urinals should be of the floor type or the pedestal type, so installed as to minimize sharp angles and to facilitate cleaning. Hard valves for flushing are recommended.

(f) Wash Basins. A minimum of one wash basin shall be provided to each 50 pupils and shall be located in or adjacent to the toilet rooms. Said basins shall be installed 25 inches from the floor for elementary grades and 30 inches for high schools. At least one wash basin shall be installed in or immediately adjacent to each toilet room. Additional facilities properly located with regard to rooms for community use, playgrounds, cafeterias, and other special needs should be provided in excess of those determined by these ratios.

(g) Soap. Soap dispensers shall be provided in connection with wash basins and a liquid or powdered soap shall be used.

(h) Towels. Individual towels, preferably paper, shall be used; under no circumstances will the use of the common or public towel be permitted.

(i) Deodorants Prohibited. No deodorants shall be used in toilet rooms as they are merely palliative and might be trusted to the neglect of cleanliness. Deodorants cover smells leading to defective conditions to be remedied. Deodorants are not to be confused with disinfectants or germicides.

Section 9. Shower Rooms. Shower rooms, if provided, shall be of adequate size, lighting, and ventilation and floors, walls, and partitions shall be of durable and impervious materials. Floors shall be of non-slip character, provided with adequate drainage facilities and properly sloped to afford drainage. Shower heads shall be substantially installed and equipped with non-scalding mixing valves. Sufficient shower heads shall be provided so that one-third of the largest group, such as a physical education class or athletic team, to be expected to use the showers at one time may be accommodated.

Section 10. Swimming Pools. All swimming pools in conjunction with schools shall conform to the regulations of the Florida State Board of Health as set forth in Chapter XX of the State Sanitary Code.

Section 11. Drinking Fountains.

(a) Type. Adequate drinking fountains of an approved, sanitary, slant jet type shall be provided in the ratio of at least one fountain to 100 pupils and teachers and at least one fountain shall be provided for each floor, with a minimum of two fountains per school. Said fountains shall be approximately 28 inches in height for elementary grades and 36 inches in height for high schools.

(b) Locations. Drinking fountains may be located in kindergartens, gymnasiums, play rooms, and cafeterias and on school grounds but in no case shall such fountains be located in toilet rooms.

(c) Common Drinking Cup. Under no circumstances will the common or public drinking cup be permitted.

(d) Drinking Fountains for Rural Schools. Plans for drinking fountains for small rural schools which are not provided with water under pressure may be obtained from the Florida State Board of Health..

Section 12. First Aid Kit. Every school shall own and maintain a first aid kit which shall be available to the pupils under the supervision of an adult at all times while the school is in session. First aid kits will contain at least the following first aid equipment:

- (a) A clinical thermometer
- (b) Medicine dropper
- (c) Absorbent cotton.
- (d) Compresses and bandages

- (1) 1-inch compress on adhesive in individual packages (band-aid)
- (2) Assorted sterile bandage compresses
- (3) Triangular bandages
- (4) Sterile gauze in individual packages of about 1 yard
- (5) 1-inch and 2-inch roller bandages

(e) Wire or thin board splints

- (f) An elastic tourniquet
- (g) Adhesive tape
- (h) Scissors
- (i) Forceps
- (j) Tooth picks
- (k) Tongue depressors in covered jar
- (l) Paper cups
- (m) Paper towels
- (n) Iodine (mild)
- (o) Alcohol
- (p) Aromatic spirits of ammonia
- (q) Burn ointment such as 5 per cent tannic acid jelly or unguentine
- (r) Castor oil or mineral oil for use in eyes. (This should be sterile and may be obtained in small tubes.)
- (s) Oil of cloves
- (t) Hand washing facilities and soap
- (u) First aid manual. (The Red Cross Manual or the Boy Scouts Handbook, is recommended.)

Section 13. Cafeterias and School Lunch Departments. Where there are cafeterias or school lunch departments, or wherever food or drink is prepared in whole or in part for sale or sold or served without charge in or in conjunction with any school or nursery school, such establishments shall be constructed, equipped, and operated in conformance with the requirements of Chapter IX (Restaurants and Eating Places) of this Code.

The sections of this Chapter were adopted by the State Board of Health in executive session on February 10, 1948 to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXV

CAMPS

Section 1. Definition. The term "camp" as used in this Chapter shall mean one or more temporary or permanent tents, buildings, or structures, together with the tract of land appertaining thereto, established or maintained as living quarters for temporary occupancy by ten or more persons, including children, free of charge or by payment of fee. Included are camps serving ten or more people, established for recreational purposes, and labor camps established for the temporary housing of laborers or other workers.

Section 2. Health Officer to be Notified. Every corporation, association, employer, person or persons, who shall establish or construct or who shall maintain any camp for occupancy by ten or more persons shall before so doing, notify the County Health Officer as to his, her, or their intention in the matter and if there is no such health officer having jurisdiction, the State Health Officer shall be notified.

Section 3. Health Officer to Inspect. It shall be the duty of the Health Officer so notified to inspect, or have inspected by his representative, the site of the proposed camp and equipment to be furnished under regulations of this Chapter, so as to determine the propriety of the location and its sanitary conditions. If the location, equipment, or proposed manner of its operation is found to be detrimental to the public health or in violation of the requirements of this Chapter, he shall cause the camp to be removed or the manner of operation of the camp to be corrected.

Section 4. Permit Required for Camp. No person, persons, firm, corporation, or association shall establish or construct, or maintain any camp for accommodation of ten or more persons, without first receiving a written permit from the County Health Officer, or if there is no such health officer having jurisdiction, from the State Board of Health.

Section 5. Application for Permit Required. Application for such permit shall be made in duplicate to the County Health Officer, or if there be none, to the State Health Officer, on forms prescribed by the State Board of Health. The duplicate copy shall be forwarded by the County Health Officer to the State Board of Health.

The application shall state the exact location of the existing proposed camp, type of camp, the approximate number of persons to be maintained, the probable duration of occupancy, the proposed source of water supply and milk supply for the camp, and proposed method of sewage and garbage disposal.

Section 6. Issuance and Revocation of Permit. If after the Health Officer or his representative has made inspection, he is satisfied that the existing or proposed camp will not be a source of danger to the health of its occupants, or to others, and that it complies with the requirements of this Chapter, he shall issue the necessary permit in writing on forms prescribed by the State Board of Health, and shall transmit promptly to the State Health

Officer. The permit shall expire on December 31 following date of issuance. Where no local health officer has jurisdiction, permits may be issued directly by the State Health Officer or his agent. Any such permit may be revoked for cause by the local County Health Officer or by the State Health Officer.

Section 7. Responsible Person in Charge. All camps shall be in charge of a qualified person, who shall be responsible for the sanitary conduct and condition of the camp. Such person shall be designated on application for permit. Changes made in the person so responsible shall be reported to the health officer issuing the permit.

Section 8. Location of Camp. Camps shall not be located where adequate drainage is impracticable, or where malaria-carrying mosquitoes cannot be controlled. They shall not be located in such a way as to endanger the proper protection of any public water supply, lake, stream, or reservoir used in connection with the same.

Section 9. Camp to be Kept Clean and Sanitary. All tents, cars, and buildings, in, and the grounds surrounding camps shall at all times be kept in a clean, orderly, and sanitary condition.

Section 10. Sleeping Quarters. A separate bed or other sleeping places shall be provided for each occupant of the camp. Such beds or sleeping places shall be separated by a distance of at least two feet. Dormitories, rooms, or tents used for sleeping quarters shall have not less than 300 cubic feet of volume for each occupant, and shall be properly ventilated. Mechanical ventilation of sufficient quantity as approved by the Chief Sanitary Engineer of the State Board of Health shall be acceptable in lieu of the above requirement.

Section 11. Kitchen and Dining Room. Kitchen, dining room and mess halls shall be well sheltered and constructed so as to permit them to be kept in a clean and sanitary manner. They shall be properly ventilated and lighted.

- (a) Equipment: Kitchen and dining room equipment shall be of such material and so made or constructed as to facilitate cleaning and shall be kept clean at all times.
- (b) Dish Washing: Adequate facilities, including a plentiful supply of hot water for washing of utensils, dishes and equipment, shall be provided and such utensils, equipment and dishes shall be effectively washed and cleansed after each use.
- (c) Screening: Kitchen, dining rooms, and mess halls shall be completely and effectively screened so as to secure complete exclusion of flies. Screen doors shall be self-closing and open outward.
- (d) Protection of Food: Adequate provision shall be made for the sanitary storage and protection of food supplies, and necessary refrigeration of meats, milk and other perishable supplies.

Section 12. Fire Protection. Any buildings or structures of a camp in which persons are housed, shall be so constructed and arranged as to provide broad and easy exit in case of fire, and shall be adequately equipped with fire extinguishers and other necessary fire-fighting equipment.

Section 13. Milk and Cream. Milk and cream shall only be secured from a supply approved by the health officer.

Section 14. Water Supply. The water supply used for the camp shall be in accordance with provisions of Chapter II of this Code.

Section 15. Excreta and Waste Disposal. Privies if used must be in compliance with Chapter VI of this Code and where flush toilets are provided, waste disposal from them shall be in compliance with Chapter V of this Code. Kitchen and bath wastes must be disposed of by methods approved by the health officer. Excreta waste disposal shall be with proper regard for the protection of the water supply.

Section 16. Stables. No stable or other shelter for animals shall be maintained within 100 feet of any living quarters in the camp, nor within 150 feet of any kitchen or dining room. Manure must be stored and disposed of in such way as to prevent fly breeding or other nuisances.

Section 17. Garbage Disposal. All garbage, kitchen wastes or other rubbish shall be deposited in suitable covered galvanized iron receptacles and these kept covered at all times. The receptacles and surroundings where located shall be cleaned and contents of receptacles emptied as often as necessary to keep them and their surroundings in a sanitary condition. The contents of such receptacles shall be buried, burned, or otherwise disposed of so as not to be or become offensive or insanitary or create fly breeding.

Section 18. Camp Personnel. No person suffering from a communicable disease or who is a carrier of such disease shall be employed in a camp or permitted as an occupant.

Section 19. Supervision of Camps for Children. All camps accommodating children under 16 years of age shall be under the care and supervision of persons qualified for such purpose. Female children or children under ten years of age, shall be under the care of a woman or of women.

Section 20. Medical and Nursing Care. There shall be adequate medical and nursing care at, or available to, all camps.

Section 21. Swimming Pools and Bathing Beaches. If swimming pools or bathing beaches are provided or available, they must be maintained and operated in conformity with Chapter XX of this Code.

Section 22. Bathing Supervision. All bathing at swimming pools or bathing beaches which are provided or used by camps for children under 18 years of age, shall be under the supervision of a person who has been certified within three (3) years as an American Red Cross Life Saver or who has equivalent certification.

Section 23. Reporting Communicable Diseases. It shall be the duty of the person in charge of any camp, where no physician is in attendance, to report immediately to the local health officer having jurisdiction, any person in the camp affected with any disease presumably communicable, and insure complete isolation of the person until such time as official action is taken by the health officer. Such persons shall not be removed from the camp until permission is given by the health officer.

Section 24. Enforcement of Regulations. It shall be the duty of the camp director, superintendent, foreman, or whoever is in responsible charge, to see that all regulations of this Chapter are faithfully observed and carried out.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXVI

BEDDING

Section 1. Definitions. For the purpose of these regulations, the following definitions shall apply:

(a) Bedding or Article of Bedding: Bedding or article of bedding shall be considered to include upholstered furniture and filling material and any mattress, pillow, cushion, quilt, bed pad, comforter, upholstered spring bed, box spring, davenport or day bed, bed spring, metal couch, metal bed, metal cot, metal cradle, used or intended for use for sleeping, resting or reclining purposes and any glider, hammock or other substantially similar article which is wholly or partly upholstered.

(b) Upholstered Furniture: Upholstered furniture means any article of household furniture wholly or partly stuffed or filled with soft material and which is used or intended for use for sitting, resting, or reclining purposes.

(c) Filling Material: Filling material includes any hair, down, feathers, wool, cotton, kapok, or other soft material used for filling articles of bedding or upholstered furniture.

(d) New: New means any material or article which has not been previously used for any purpose. By-products produced in the manufacture of new fabric and material reclaimed from old fabric.

(e) Second Hand or Used: Second hand or used means any material or article of which prior use has been made, except as otherwise provided in this article.

(f) By-products: By products shall mean the material known in the cotton waste trade as "sweeps" or "oily sweeps" and shall be named "mill sweepings" on the tag required by this regulation.

(g) Manufacture or Make: Manufacture or make shall include altering, repairing, finishing or preparing articles of bedding, or filling materials for sale, including remaking or renovating when done away from the home of the owner.

(h) Sale, Sell, or Sold: Sale, sell, or sold includes offering or exposing for sale or exchange or lease or consigning or delivering in consignment for sale, exchange or lease or holding in possession with like intent. The possession of any article of bedding, as herein defined, by any maker or dealer or his agent or servant in the course of business, shall be presumptive evidence of intent to sell.

Section 2. Prohibitions.

- (a) No person shall sell as new any article of bedding unless it is made from all new material and is free from dust, dirt or other foreign matter and is tagged as herein stated.
- (b) No person shall sell, representing it to be new material, any old, second hand or previously used hair, down, feathers, wool, cotton, kapok, or other material.
- (c) No person shall sell any article of bedding made from old or second hand or used material unless it shall be tagged as herein provided.
- (d) The presence of any old or used or second hand material or article, on the premises of any maker or vendor, shall be presumptive evidence of the sale or use.
- (e) No person shall sell any article of bedding, or any material used in the making thereof, which has been used by or about any person having an infectious or contagious disease, unless such article or material shall have been sterilized and is tagged as provided herein.
- (f) No person shall use any material to make any article of bedding for sale that is made from material (1) that comes from an animal or fowl, (2) that contains any bugs, vermin, insects or filth, (3) that is insanitary, (4) that contains burlap or other material that has been used for baling, (5) that is second-hand, unless such material has been thoroughly sterilized by a process approved by the Board of Health.

Section 3. Sterilization and Cleanliness.

- (a) Steam Sterilization. Loose filling material or bedding or made up mattresses shall be subjected to a direct steam under a pressure of 15 pounds per square inch and maintained at that pressure for a period of at least 30 minutes, or at a pressure of 20 pounds per square inch and maintained at that pressure for at least 20 minutes.
- (b) Dry Heat Sterilization. Loose materials or made up mattresses shall be subjected to dry heat at a temperature of 230° F., and maintained at that temperature or above for not less than one hour.
- (c) Cleanliness. Any process used for cleaning and curing feathers or cleaning and curling hair, or cleaning wool, or cleaning or curing any other filling material derived from an animal or fowl, shall not be deemed to afford proper and thorough sterilization unless such process effectually removes all disease bearing spores or disease breeding germs or bacilli, and all dirt, filth, vermin and extraneous organic matter.

(d) Test for cleanliness: Allow a one-half ounce representative sample of the material to stand in one quart of freshly boiled but cold water for at least two hours and then thoroughly agitate the material. Strain off the water through clean muslin and into a clean container. There shall be no visible sediment nor cloudiness and no cloudiness or offensive odor shall develop in the wash water when allowed to stand for 72 hours in an unsealed container at a temperature not below 70° F. Tests for spores, disease germs or harmful bacteria shall be by means of bacteriological examination.

(e) Segregation of Materials: All unsterilized second-hand articles or materials shall be separately stored and completely segregated from new or sterilized or clean articles or materials. No new or clean materials shall be kept or stored within a room or space used for sterilizing second-hand materials.

(f) Any sterilization process used in connection herewith shall be approved by the Board of Health.

Section 4. Tags and Tagging.

(a) Tags. Whenever a tag is required by this article it shall be approved by the Board of Health and shall be made of muslin, linen or other material of like durability. Paper faced tags shall not be used. Statements required on tags shall be legibly printed or stamped on one side only, in the English language and in letters at least one-eighth of an inch in height. Tags attached to mattresses or pillows shall be at least six square inches in area. The tag required to be attached to an article of bedding or container of filling material, shall be firmly and conspicuously attached to the outside of the article in such manner that it cannot be removed without destroying the tag or the means by which it was attached.

(b) Tagging: Every article of bedding made for sale, sold, or offered for sale shall have attached thereto a tag which shall state the name of the material used, that such material is new, or old, or second-hand, and, when required to be sterilized, that such material has been sterilized, and the number of the sterilizing permit. Such tag shall also contain the name and address of the maker or the vendor. In addition such tag shall state the percent of each material used with a variance of not more than ten percent of the amount stated on the tag. No variance shall be allowed for material which is described as "all", "pure", "100%" or terms of similar import. In the description of the material used on any tag attached to an article of bedding no term or designation intended or likely to mislead shall be used.

Section 5. Permits and Approvals.

(a) Permits: Every person, firm or corporation desiring to operate such sterilization process as herein stated, shall first obtain a numbered permit from the Board of Health and such permit shall be

conspicuously posted in the establishment. Application for such permit shall be accompanied by complete specifications and drawings or prints of the method of sterilization and means by which this sterilization is to be accomplished.

(b) Approval of Tags: Two sample tags or printers' proofs shall be submitted for approval before tags are printed and such tags may be used only after the approval of the State Board of Health.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXVII

Excreta Disposal Facilities to be Provided in Every Building in the State of Florida Used as Living or Sleeping Quarters.

Buildings occupied as living or sleeping quarters to be provided with approved excreta disposal facilities.

Section (1) No building shall be occupied for living or sleeping purposes within incorporated cities, unincorporated towns, villages, suburbs, or thickly settled communities in the State of Florida unless or until excreta disposal facilities of a type approved by the State Board of Health are provided.

Section (2) For the purpose of this Chapter approved excreta disposal facilities shall mean either (a) flush toilets properly connected to a community sewer; (b) flush toilets connected to a septic tank constructed in accordance with Chapter V of the State Sanitary Code; (c) an approved type pit privy built in accordance with Chapter VI of the State Sanitary Code, or (d) any disposal device which may be approved by the Chief Sanitary Engineer.

Section (3) No person or persons, firms, or corporation shall rent, lease, or allow to be occupied with or without monetary consideration any building for living or sleeping purposes, unless same is provided with approved excreta disposal facilities as covered by this Chapter.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXVIII

Miscellaneous Regulations

Section (1) Unwholesome and Unsafe Foods to be Destroyed. No food intended for human consumption shall be sold or offered for sale that is unwholesome or unsafe for such purpose, or in any way is likely to injure the public health. It shall be the duty of the State Health Officer, or of such health officers as defined in Chapter XXXV, Section 3 of this Code, or of their agents authorized to enforce this Code, whenever they shall find any foodstuff sold, offered for sale, or stored in establishments dealing in the sale of such foods that are unwholesome, unsafe for human consumption, or produced or handled in violation of that Code so as to endanger the public health, to destroy such food or pour oil or similar material upon it so as to render it inedible. Provided, however, that where the owner resists such action, legal procedure shall be taken against said owner for violation of this Code, and the food impounded in proper storage for evidence in the court.

Section (2) Spitting in Public Places Forbidden. Spitting upon the floor of public buildings, or buildings used for public assemblage, or upon the floors or platforms or other parts of railroad or trolley cars, or busses, or ferry boats, or any other public conveyance, is forbidden.

Section (3) Common Towel Forbidden. No person, firm, corporation, individual, or authorities, owning, or in charge of, or in control of any lavatory or wash room in any hotel, lodging house, restaurant, factory, school, store, office building, railroad or bus station, land or water conveyance, or other place where washroom facilities are provided for the public, shall provide any towel for common use. The term "common use" shall be construed to mean for use by more than one person without laundering.

Section (4) Common Drinking Cup and Eating Utensils Forbidden. The use of common drinking cups and of common drinking or eating utensils in any public place or institution, or in any hotel, lodging house, theater, factory, store, school or public hall; or in any railroad car, bus, ferry boat or vessel; or in any railroad or bus station, or in any place serving drinking water, drink, or food to the public; or the furnishing of any such drinking cup or drinking or eating utensils in such places, is prohibited.

The terms "common drinking cup" and "common drinking or eating utensils" shall be construed to mean the use of such articles by more than one person without proper cleansing.

Section (5) Used Rags not to be Sold Without Cleansing. No person, persons, firm, or corporation shall sell or offer for sale any rugs or pieces of cloth or clothing that have been used for any purpose, without first thoroughly laundering the same. Such rags or cloths shall be treated in an approved laundering machine with hot water, steam, and the various rinses, soap and other detergents used in a commercial laundry, after which laundering they shall be dried before baling or sale. Unlaundered rags and cloths shall not be handled or stored in the same room or in contact with those laundered.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that time.

FLORIDA STATE SANITARY CODE

CHAPTER XXIX

Industrial Hygiene

The Use of Hatters Mercurial Carroting Solutions

Section (1) Definitions. For the purpose of carrying out the provisions of these regulations the following terms are defined:

- (a) Hatters' Fur is any animal fiber or other substance used in the manufacture of hats, which is treated or otherwise prepared by the process of, or, in a manner similar to that of carroting.
- (b) Carroting is the process of treating hatters' fur with mercury nitrate or any other solution or material for the purpose of rendering the hatters' fur suitable in the manufacture of hats.
- (c) Mercurial carrot is any solution or material containing mercury or its compounds in combination with nitric acid or other materials and used in the carroting or preparation of hatters' fur.

Section (2) The use of mercurial carrot in the preparation of hatters' fur, or the use of mercurial carroted hatters' fur in the manufacture of hats, is prohibited.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 15, 1946, to be effective from that time.

FLORIDA STATE SANITARY CODE

CHAPTER XXXI

Garbage and Rubbish

Section (1) Definitions:

(a) The term "garbage" shall mean all solid and semi-solid kitchen refuse subject to decay or putrefaction and all market waste of animal and vegetable matter which was intended to be used as food.

(b) The term "rubbish" shall mean all waste material not of a putrescible nature.

(c) The term "offal" shall mean waste animal matter from butcher, slaughter, or packing houses.

(d) The term "dead animals" shall mean all animals which may die or which may be killed for other than food purposes.

(e) The term "manure" shall mean cleanings from all barns, stables, corrals, or pens used for stabling or penning of animals or fowl.

Section (2) Garbage Storage and Collections. Garbage shall be retained in water tight receptacles of impervious material which are provided with tight-fitting covers suitable to protect the contents from flies, insects, rats, and other animals. Garbage collection shall be made at such intervals as meet the approval by the local health authorities under the direction of the State Board of Health.

Section (3) Responsibility of Municipalities. Municipalities shall be responsible for providing for an adequate, efficient, and sanitary system of collecting, transposing and disposing of garbage and rubbish from all buildings and establishments creating garbage or rubbish throughout the municipality in a manner approved by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Garbage feeding of Hogs. All garbage, dead animals or offal, fed to hogs which are to be sold as food for human consumption must be thoroughly and adequately cooked in a manner approved by the Chief Sanitary Engineer of the Bureau of Sanitary Engineering. After Cooking, the Garbage shall be fed to hogs on impervious feeding platforms which shall be kept clean at all times. These platform cleanings shall be disposed of in such a manner as to prevent fly breeding, rat haborage, or sanitary nuisances of any kind.

Section (5) Permit for Garbage Feeding Required. Before any person, persons, firm, corporation, or municipality may legally carry on a program of feeding garbage, dead animals or offal to hogs, a permit must be obtained from the State Board of Health. This permit is to hold until such a time that the minimum requirements as set forth in this chapter are not met by the permit holder.

Section (6). Dumping on Highways Not Permitted. It shall be unlawful for any person or persons to dump or leave garbage, rubbish, dead animals, offals, or manure in or upon any public highway, road, or alley of this state, or within 200 yards of such public highway, road or alley.

Section (7). Disposal of Garbage and Rubbish. Garbage, offal, dead animals, and manure, or rubbish mixed with offal, dead animals, and/or manure shall be disposed of by incineration, burial, sanitary fill, or other method approved by The Chief Sanitary Engineer of the Bureau of Sanitary Engineering. Such material shall not be disposed of by being deposited in any natural or artificial body of water or on the watershed of any surface public water supply, or within one-half mile of any habitation or place of business where it may become a nuisance or menace to health through the breeding of flies, harboring of rodents, or pollution. (Exception: When said material has been rendered completely stable by incineration or other process approved by the Bureau of Sanitary Engineering.)

Section (8). Approval of Plans. Before any method of stabilizing garbage, rubbish, offal, or other such material is constructed or placed in operation, a complete set of plans, specifications, and design data must be submitted to the Bureau of Sanitary Engineering for approval. All plans and specifications must be signed by an engineer registered under the laws of the State of Florida. No construction shall be begun until approval is given by the Chief Sanitary Engineer. Failure to comply with any and all above provisions will be considered a violation of State Sanitary Code.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXXII

Water Supply Wells

(Reference is made to Chapter 381 (Sections 381.43-381.47 inclusive) and Chapter 387 (Section 387.08) Florida Statutes 1941 and amendments thereto. These statutes place control of all waters of the State of Florida under the jurisdiction of the State Board of Health.)

Section (1) Definitions:

(a) A well is any artificial opening in the ground designed to conduct water from a source bed to the surface when water from such well is used for public or semi-public consumption.

(b) Source bed is the stratum or strata from which water is drawn in the well.

(c) Casing is the tubular material utilized to shut off strata above the source bed and conduct water from the source bed to the surface.

(d) Annular Space is the space between any two casings or between the outer casing and the walls of the hole.

(e) Pollution is any matter which renders a water objectionable or dangerous to health.

Section (2) Location.

(a) Well sites shall be on ground not subject to ponding or flooding. In general the slope of the ground surface in the vicinity of the well site shall be away from well, if practical. For level areas, well-tamped or puddled earth shall be placed around the well so as to elevate the platform or apron.

(b) As far as is practical, when the direction of ground water slope or movement is known, wells shall be located on the upstream side of possible sources of pollution and as far from these sources as practical.

(c) Every well shall be accessible for such attention as may be necessary.

Section (3) Casing.

(a) In wells in which the casing is driven it shall be of the type known as drive pipe, and shall be equipped with couplings allowing for butt joints between lengths of casing. For wells in which the casing is not driven "merchant casing", standard pipe or pipe especially constructed for gravel wall wells will be acceptable. Either black or galvanized pipe shall be acceptable. Any other pipe proposed shall be approved by the Chief Sanitary Engineer, Florida State Board of Health.

(b) Where telescoped casing is utilized, an approved water-tight seal shall be made where increases or reductions occur in casing size. If proper seals are not made the inner casing should extend the entire cased depth.

(c) Where water is obtained from limestone strata, casing must extend sufficiently far into unbroken limestone to be seated firmly in it and sealed with cement grout by an approved method.

(d) Wells drilled by the rotary method shall have the annular space sealed by the use of a neat cement grout at the bottom of the hole and to the surface by neat cement mud, clay or other approved material.

Section (4) Surface Seal. The top of the casing shall be so constructed as to exclude any influent.

Section (5) Pump Pits. Where a pump pit is planned, it must be provided with a sump pump or other means for keeping the pit completely drained at all times. At the discretion of the Chief Sanitary Engineer of the State Board of Health two sump pumps may be required to guard against flooding in the event that one pump may fail.

Section (6) Housing of Well Pump. Both well and pump shall be protected by a housing of adequate size having an impervious floor and weather-proof walls and roof.

Section (7) Pump Connection. A water-tight connection shall be made between the outside casing top and the drop pipe or discharge column.

Section (8) Well Vent. Where provided, well vents shall be adequately protected.

Section (9) Sampling Tap. A conveniently accessible, down-opening sampling tap shall be provided on the discharge side of each well pump, so that samples of raw water may be obtained from the well.

Section (10) Sterilization. Every well shall be equipped with an opening which will allow introduction of sterilizing agents and measurement of static water level, drawdown, or artesian pressure. Before a new well or one which has been repaired, is placed in use it shall be sterilized in accordance with the method approved by the Chief Sanitary Engineer of the Florida State Board of Health, and pumped clear of sterilizing agent. Samples of raw water from the well must be submitted to the Bureau of Laboratories of the State Board of Health for bacterial analysis. Use of the well will not be allowed until satisfactory results are obtained from analyses.

Section (11) Abandonment. Wells no longer in use shall be plugged in a manner approved by the Chief Sanitary Engineer of the State Board of Health. Capping the casing top is insufficient.

Section (12) Protection of Wells During Construction. Previous to placing pumps, wells under construction shall be protected at all times so as to prevent entrance of contaminating material.

Section (13) Infiltration Galleries, etc. Dug wells, infiltration galleries and other such sources of water supply requiring rearrangement of natural features are hereby prohibited as a source of public or semi-public water supply unless water is treated in a manner approved by the Chief Sanitary Engineer.

Section (14) Dynamiting of Wells. The use of dynamite or other explosives in the construction or maintenance of wells is hereby prohibited.

Section (15) Air Supply in Air-Lift Wells. If water from air-lift wells is not treated subsequently, the air supply utilized shall be protected from contaminating influences by an approved method.

Section (16) Application for Approval. Before entering into a contract for the use of a water supply well it shall be the responsibility of the well drilling contractor to make application to the Chief Sanitary Engineer of the Florida State Board of Health. Drilling shall not be begun until the proposed construction is approved in a written permit signed by the Chief Sanitary Engineer of the State Board of Health.

Section (17) Data to be Submitted with Application. The application shall be accompanied by the following data.

(a) Type, casing, material, diameter, proposed type of casing seat, required yield, and detailed drawings of pump installation.

(b) A plat showing the location of the proposed well relative to existing physical feature. The location of known possible sources of contamination must be shown.

(c) Additional data as may be required by the Chief Sanitary Engineer.

(d) Signatures as follows:

1. Well drilling contractor.
2. Owner, president, or general manager, of the organization planning to operate the water supply.
(If the proposed system is a public utility, the application may be signed by a responsible person such as the mayor or manager of a municipality.)

Section (18) Submission of Logs. A log showing various strata pierced by the well and a detailed drawing of the well construction shall be forwarded to the Chief Sanitary Engineer of the State Board of Health within two days after the completion of the drilling operation. Cuttings samples at regular intervals not greater than 25 feet apart and at every change in formation together with a log and other data as required by the State Geological Survey. Well data blanks shall be submitted to the State Geologist when drilling is complete. Samples must show material in which casing is seated. Use of well will be prohibited until the State Geologist has received the necessary samples. Logs and well data blanks may be secured by application to the Florida Geological Survey, Drawer 631, Tallahassee.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XXXV

Administrative Regulations and Enforcement of Code

Section (1) State Health Officer Executive Officer of Board. The State Health Officer, as the executive officer of the State Board of Health, is designated to act for the Board in the enforcement of the State Sanitary Code and to carry out the administrative duties connected therewith.

Section (2) Staff of the State Health Officer. The staff of the State Health Officer, consisting of the directors of the Bureaus or other authorized divisions, are designated as agents of the Board, and, under supervision of the State Health Officer, will assume responsibility for carrying out the provisions of the Sanitary Code in their respective authority.

Section (3) Local Health Officers Deputized. Local Health Officers in health units organized under provisions of Chapter 154, Florida Statutes, 1941, and such other local health officers as may be named and approved by the State Health Officer, are, for the purpose of carrying out the provisions of the Sanitary Code of the State of Florida, designated as agents of the State Board of Health, and deputies to the State Health Officer, within the geographical jurisdiction of their organization: Provided, however, that where approval of plans for sanitary work is required of the State Board of Health covering water works and sewerage and other sanitary structures, or where operating permits are required of the State Board of Health, their authority will be confined to recommendations to the State Health Officer or the central organization division concerned.

Section (4) Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the rules and regulations of the Sanitary Code shall be guilty of a misdemeanor and upon conviction, shall be punished by imprisonment, not exceeding six months, or by fine not exceeding one thousand (\$1,000) dollars.

Section (5) Any person who shall interfere with, or hinder, or oppose, any officer, agent or member of the State Board of Health in the performance of his duty as such, under the Sanitary Code, or shall violate a quarantine regulation, or shall tear down, mutilate, deface, or alter any placard, or notice, affixed to premises in the enforcement of the Sanitary Code, shall be guilty of a misdemeanor and punishable upon conviction, by imprisonment for not exceeding six months or by a fine not exceeding one thousand (\$1,000) dollars.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 16, 1946, to be effective from that date.

CERTIFICATE

I, Wilson T. Sowder, M. D., by virtue of the power and authority vested in me as Florida State Health Officer and Secretary and Executive Officer of the Florida State Board of Health, do certify that the foregoing is a true and correct copy of the Florida State Sanitary Code, adopted by the Florida State Board of Health at a meeting called and held for that purpose in Jacksonville, Florida, on Saturday, February 16, 1946.

I do hereby further certify that the original, of which the foregoing is a true and correct copy, constitutes a part of the minutes of the said meeting of the Florida State Board of Health at which the said Florida State Sanitary Code was adopted.

IN WITNESS WHEREOF I have hereunto set my hand and affixed the seal of the Florida State Board of Health this 31st day of August, A. D. 1946.

_____(seal)

FLORIDA STATE SANITARY CODE



ISSUED BY

THE FLORIDA STATE BOARD OF HEALTH

JACKSONVILLE 1 FLORIDA

1941

(REVISED 1946)

THE STATE BOARD OF HEALTH

HON. MILLARD F. CALDWELL
GOVERNOR OF FLORIDA

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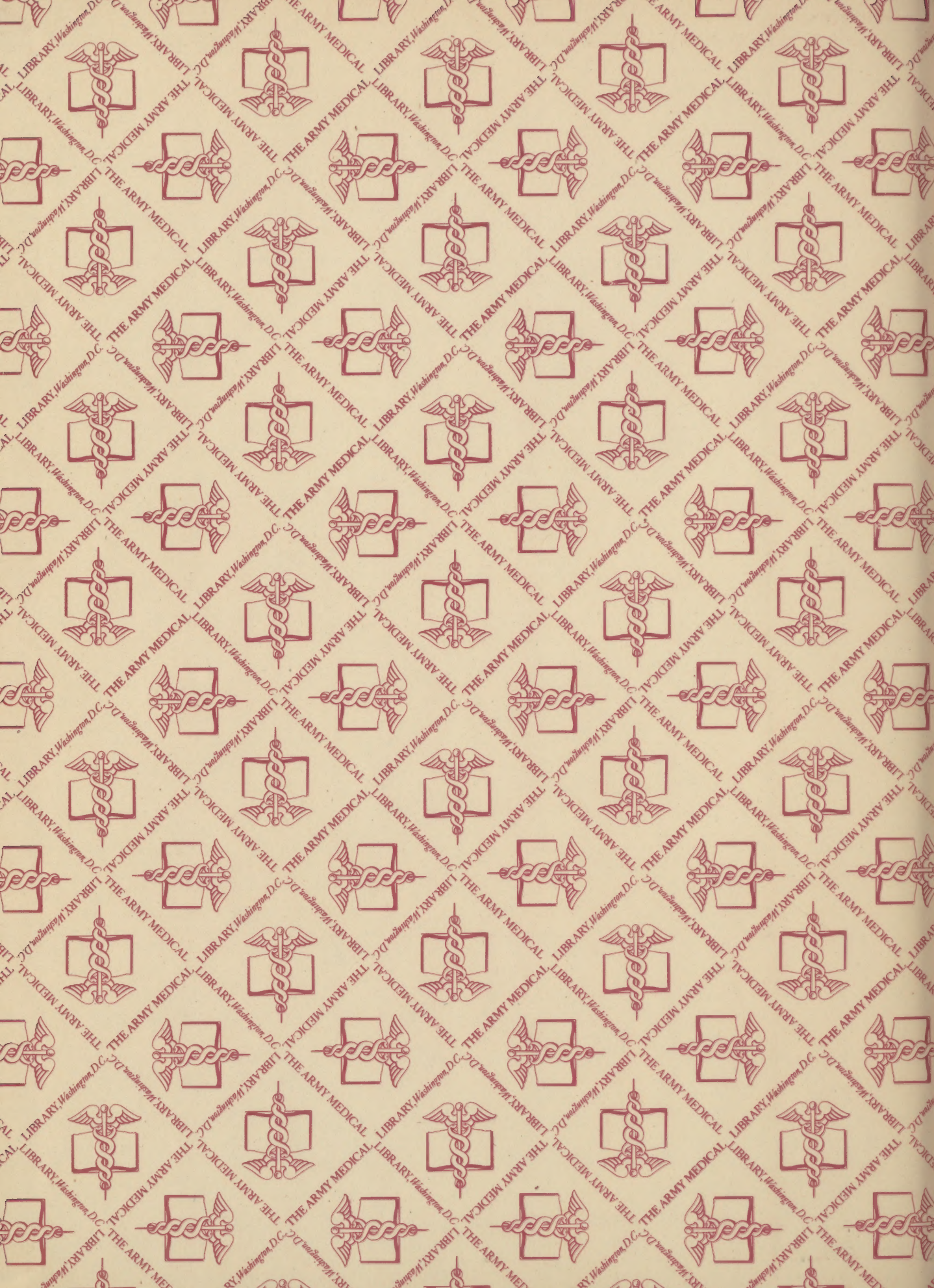
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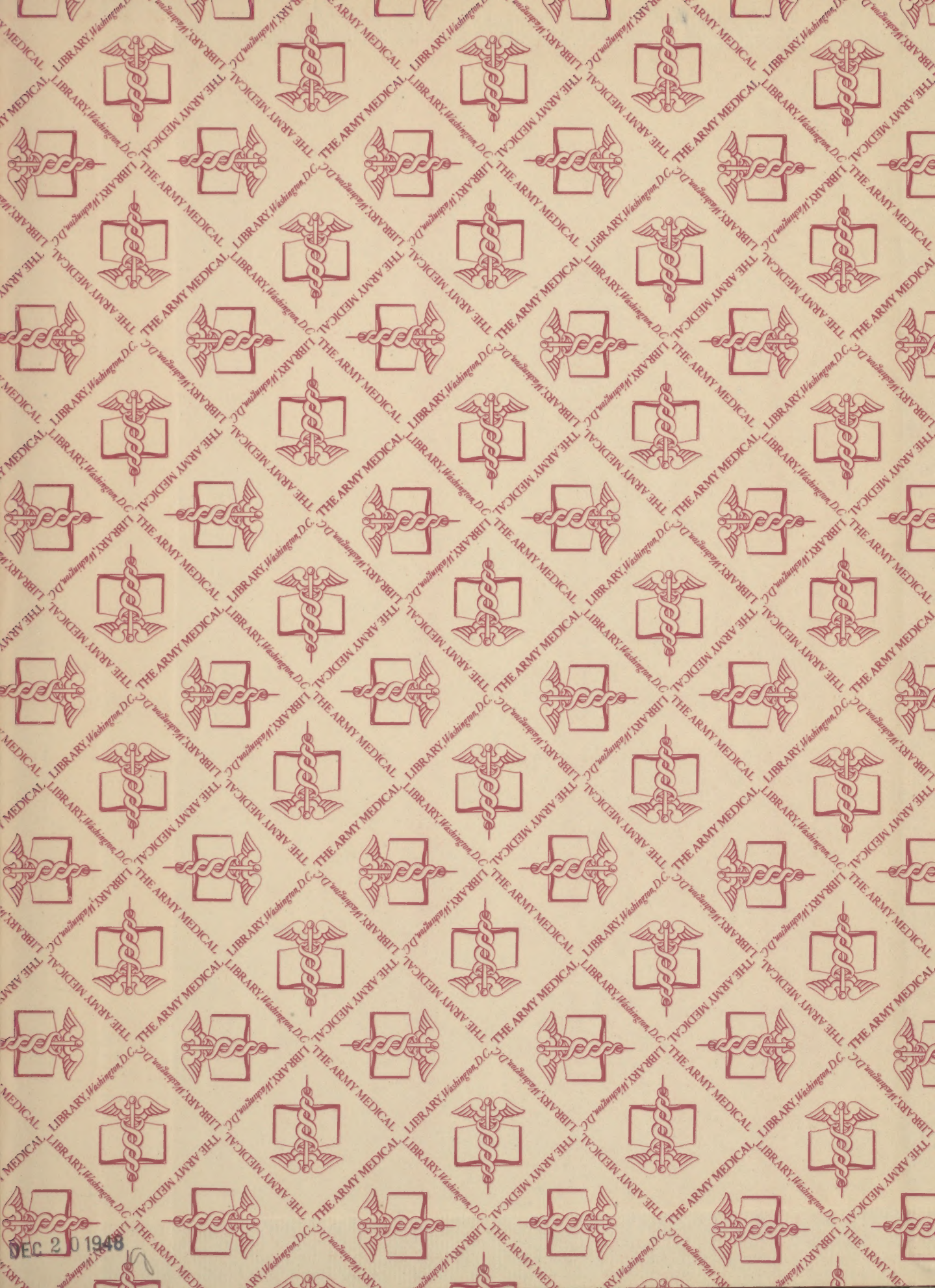
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